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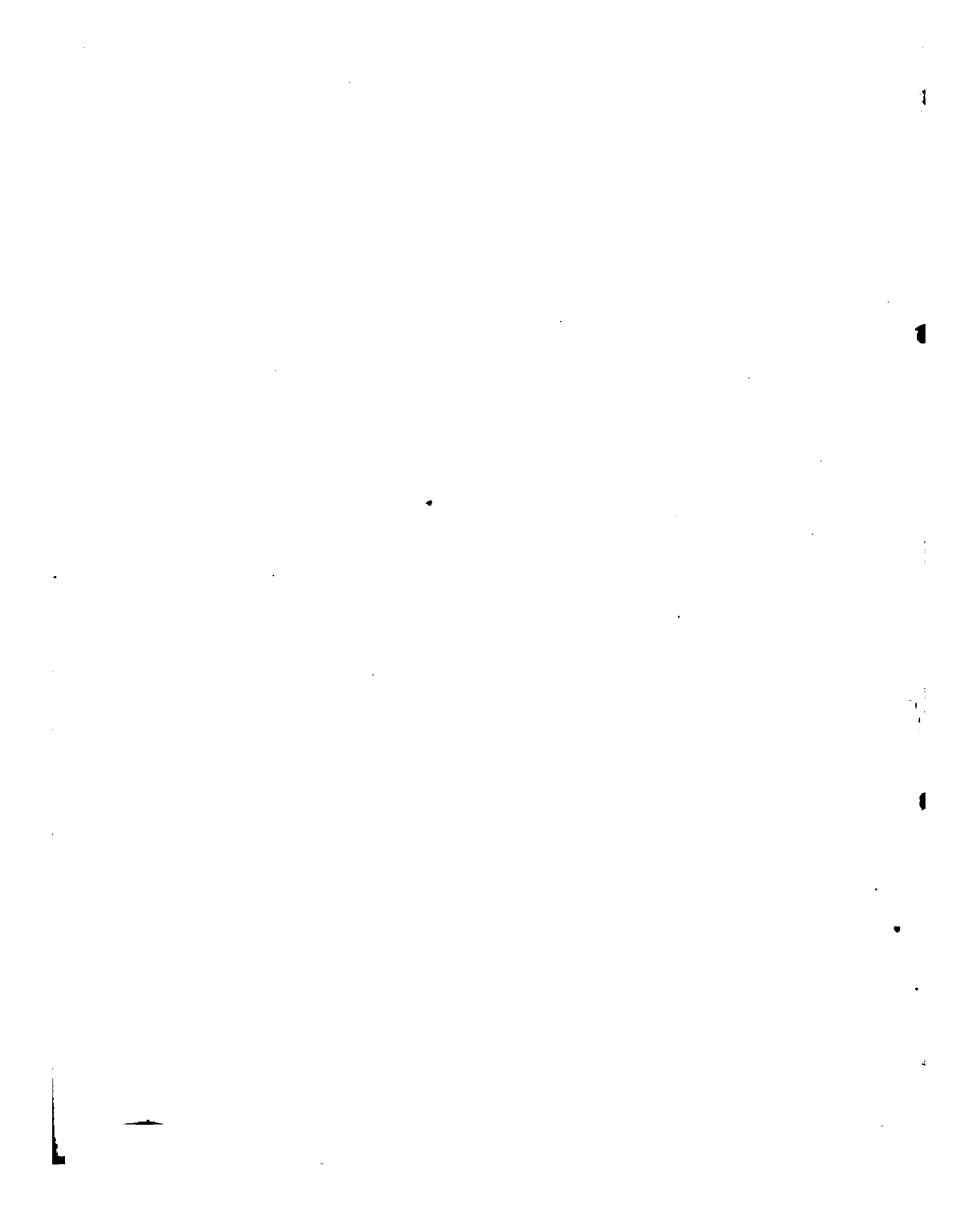
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GREEN'S RECEIPT BOOK.

CONTAINING A VALUABLE COLLECTION OF RECEIPTS FOR

CAKES AND ICE CREAMS,

INCLUDING THE ORIGINAL RECEIPTS FOR

FAMOUS PORTSMOUTH ORANGE CAKE,

BLACK OR WEDDING CAKE,

AND NEARLY THREE HUNDRED OTHERS.

By RALPH GREEN,

Portsmouth, N. H.

CONCORD, N. H.:
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INTRODUCTION.

In presenting this work to the public, being aware that there are a multitude of receipt books on the market, my aim is to produce a book entirely different from any yet printed ; therefore I will confine myself to the subjects of Ice Cream, Cake, etc.

My experience as a confectioner and cake-baker for the past twelve years, in various parts of this country, has enabled me to gather a valuable collection of receipts, which I now give to the public. The great majority of these receipts have never before appeared in print, and every one having been used by me I can guarantee them as correct, if directions are carefully followed. I wish to call especial attention to the *original* receipts for *Famous Portsmouth Orange cake*, *Black cake*, and *Walnut cake*, which will be found in this book. These are three very valuable receipts, and have made the name of Portsmouth

famous, especially amongst our summer visitors. I have reduced the quantities of my receipts so that they can be used to advantage in most families. Feeling that the book will fill a long-felt want for a book containing really first-class receipts that can be depended upon, I remain,

The public's obedient servant,

RALPH GREEN.

A FEW REMARKS TO HOUSEKEEPERS ON THE PROPER MANUFACTURE OF CAKE.

In the proper manufacture of good cake it is absolutely necessary that all the ingredients should be perfectly fresh. A great many people have an idea that anything is good enough to put into cake. This is a mistake, as good results cannot be obtained except by the use of good stock, especially fresh eggs and butter.

The butter should *always* be washed in *cold* water, to remove the salt.

For the proper manipulation of eggs, it is necessary to have a good beater. There are a number of good beaters in the market, but practical confectioners use a wire whisk, and I have always found that better results can be obtained by that than by any *patent beater*, as the latter are always getting out of order. This whisk and all other baking utensils will be found at W. E. Paul's, whose advertisement will be found on the back page of this book.

My receipts are mostly given by weight, and I would recommend housekeepers to have a small pair of scales. They are not an expensive article, and are very handy for various purposes. It is not absolutely necessary, however, to weigh the ingredients, as they can be quickly changed to measure by the following rules:

One quart sifted flour is 1 pound.

Two cups granulated sugar are 1 pound.

Two cups butter are 1 pound.

Four scant teaspoonfuls of baking powder, cream tartar, saleratus, etc., are one ounce.

Where cups are used, tea-cups are meant in every case.

Always measure flour after sifting.

Another handy tool for cake making is a wooden spatula. This can be made out of any suitable piece of wood whittled into the shape of a miniature oar. This is used for mixing flour into the batch, also for beating icings. A palette-knife is also handy for scraping the bowl or kettle out after removing the batch.

For lady fingers, macaroons, sponge drops, and other small cakes of this class, we use a canvas bag with a tin tube fitted to it. This bag is made as fol-

lows : Procure a piece of canvas or bed ticking about eighteen inches square. Fold over opposite corners so as to make a cornucopia shaped bag, about ten inches across at the top and tapering to a point. Now cut off the bottom point, making a hole about one inch in diameter. Now double stitch this all around, and you will have a bag that will last a long time. Now get your tinman to make a tin tube one and a half inches long, one and a half inches in diameter at the top, tapering to one half an inch at the bottom. You may also have a scalloped tube made of the same size. Now slip the tube into the bag, and it is ready for use. Fill this bag about half full of the dough, and close up the top. While filling the bag close up the end with a small cork. Now by gently pressing the bag you force the dough through the tube, and form into whatever shape you wish on pans that have been previously covered with thin brown paper.

For baking cookies, of course you will need a smooth cake-board, also a rolling-pin and a good assortment of tin cutters, and smooth pans to fit your oven.

For loaf cakes, your judgment will tell you what to use. Always paper pans for loaf cakes. It is not necessary to grease them except where explicit directions are given for doing so.

Saleratus must always be dissolved in milk or water. Cream of tartar or baking powder must be mixed with the flour. Do not be afraid to use hartshorn where called for, as there can be no possible harm in using such small quantities as are called for in a few of these receipts.

By strictly adhering to directions herein given, and carefully following receipts, good results are assured.

THE AUTHOR.

CAKE RECEIPTS.

First, I will give the receipts collected in Portsmouth, including Famous Portsmouth Orange cake, Black cake, and Walnut cake.

POUND CAKE.

One half pound butter, one half pound sugar, five eggs, one half pound flour. Flavor with lemon and mace. Beat the butter to a smooth cream, add sugar, beat very light. Now add eggs, one at a time, beating thoroughly between each time. Now add the flavorings, and mix the flour in lightly. Bake in loaf pans in a moderate oven.

This is the best pound cake receipt known to the trade, but it can be spoiled by not beating sufficiently.

CITRON CAKE.

Make same as pound cake, with the addition of one half pound of citron, sliced very thin and dredged with flour.

RAISIN CAKE.

Make same as pound cake, with the addition of one half pound of seeded raisins dredged with flour.

SULTANA CAKE.

Make same as pound cake, with the addition of one half pound of Sultana raisins dredged with flour.

MARBLE CAKE.

Make same as pound cake. Take out a small portion, and color with melted chocolate, then take out another small portion and color it pink with a little red coloring. Now line a pan with paper, and put in a small portion of the light mixture. Put in the colored mixtures alternately in drops, and with a fork form into rings and curls. Now put in some more light mixture, and continue until all is used.

ANOTHER POUND CAKE.

This is a cheaper cake, and is made as follows :

Six ounces butter, half a pound of sugar, four eggs, ten ounces flour, one teaspoonful baking powder sifted with the flour. Put together as for any pound cake.

LIGHT FRUIT CAKE.

One pound butter, one pound sugar, ten eggs, one pound flour, one pound currants, one pound Sultana raisins, one pound seeded raisins, one half pound citron, a little mace, lemon, and brandy. Cream butter and sugar very thoroughly, add eggs, two at a time, beating well. Now add the flavorings, and then the fruit and flour mixed together. Now mix thoroughly, and bake in loaves, in a moderate oven, about two or three hours, according to the size of the cake.

WALNUT CAKE.

Take four ounces of English walnut meats. Put into a mortar, and pound them until perfectly smooth, like butter, with about one half a cup of water (enough to make a stiff paste). Now remove it from the mortar, and place in a bowl with six ounces of sugar. Beat to a cream, and add, one at a time, the yolks of six eggs, beating thoroughly. Now if the dough is rather thick, add a tablespoonful or two of water. (I cannot be exact about the water, as some nuts require more than others.) Now whisk the whites of six eggs very stiff, and add to the mixture with three ounces of flour. Mix lightly and as little as possible. (It is better to have two persons

make this. Let one beat the whites and the other beat the mixture. It is important that the batch be put together as quickly as possible.) Now bake this in a sheet about one half an inch thick. (Use the same pan for this as for orange cake.) Bake in a moderate oven. When cold, remove from the pan and cut in two pieces. Now prepare a filling as follows:

Pound two ounces walnut meats to a smooth paste, with a little water. Now add to it two ounces of fine sugar. Make to the proper consistency for spreading, and spread this mixture on the bottom of one of the cakes. Now place the other cake on top, and trim the sides nicely. Ice it with thick water icing, and cut into squares. Now on top of each square place half a walnut. You can now ornament the edges with royal icing.

The receipts for icing will be found on another page.

This is the original receipt for this very fine cake, and it is the first time it has ever appeared in print, to my knowledge.

ANOTHER WALNUT CAKE.

One pound sugar, eleven eggs, one pound flour, one half teaspoonful cream tartar, one quarter teaspoon-

ful saleratus dissolved in a little water, one half pound chopped walnut meats. Beat sugar and yolks of eggs well together. Add whites well beaten, then add flour and walnuts. Bake in sheets in moderate oven. Ice with any kind of icing.

ANGEL CAKE.

One half pint whites of eggs, one half pound powdered sugar, three ounces flour, one ounce corn starch, one teaspoonful cream tartar. Beat eggs to a very stiff snow, flavor well with vanilla. Sift the flour, sugar, corn starch, and cream tartar together, and repeat four times. Now add this to the mixture and mix together lightly.

This cake must be baked in a round pan having a tube that is at least one inch higher than the sides of the pan. This is necessary, so that when it is baked the pan can be inverted so that it will rest on the tube, thus allowing a free current of air to circulate all around the cake. The pan must not be *greased* but slightly *wet*. Bake in a moderate oven and when baked invert it as directed and let it remain until *thoroughly cold*. When cold, pass a thin knife around the edges and it can easily be taken out of the pan.

Ice with egg icing flavored strongly with vanilla.

ANOTHER ANGEL CAKE.

Whites of eleven eggs, ten ounces powdered sugar, six ounces flour, one teaspoonful cream tartar. Flavor with vanilla. Whisk whites very stiff. Sift sugar, flour, and cream tartar together, and repeat four times. Now add to the mixture and proceed exactly as in foregoing receipt.

BLACK OR WEDDING CAKE.

This cake has a reputation all over the eastern states as the very finest black cake that can be produced. This is the original receipt.

One pound butter, one pound sugar, ten eggs, one pound flour, two pounds seeded raisins, two pounds Sultana raisins, two pounds currants, one pound citron, one half pound blanched and sliced almonds, three eighths pint molasses, one quarter pint brandy, one quarter pint wine, two teaspoonfuls each of cloves and allspice, one teaspoonful mace, a few drops lemon oil and two teaspoonfuls of powdered cardamon seeds.

(This is prepared by pounding cardamon seeds with a handful of granulated sugar and sifting through a flour sieve.)

Have the fruit nicely cleaned and mixed together.

Beat butter and sugar to a cream, add eggs, two at a time, and beat thoroughly. Now add spices, molasses, liquors, and flavorings. Mix well, and add the fruit and flour in alternate portions. Mix well. Bake in paper-lined pans in loaf shape in a cool oven from four to six hours, according to the size of the cake. Let it remain in the pan until thoroughly cold, and then wrap up and put away for future use. This cake will keep an indefinite time.

SPONGE CAKE.

Half a pound of sugar, five eggs, half a pound of flour. Flavor with lemon. Put sugar and eggs in a suitable dish and place on the fire. Now beat them thoroughly until luke-warm. Remove from the fire and add two tablespoonfuls of water. Now beat until very *light* and *cold*. Be sure and beat it light enough. You can't beat it too much. When perfectly light add the flavoring. Now remove the beater and stir in the flour lightly with the wooden spatula or with the hand. Bake in sheet in medium oven.

DOVER CAKE.

One half pound butter, one pound sugar, six eggs, scant one half pint milk, one teaspoonful of powdered

hartshorn, or if preferable one teaspoonful cream tartar and one half teaspoonful saleratus, one pound currants, and one pound and two ounces of flour. Mix butter and sugar to a cream, add eggs, two at a time. Mix thoroughly, then add milk, then flour and currants mixed together. Mix thoroughly and bake in a sheet in moderate oven.

MANTON CAKE NO. 1.

One pound butter, one and one half pounds sugar, two pounds flour, five eggs, one pint milk, one teaspoonful saleratus, one quart bowl full of seeded raisins (about one and one-half pounds), lemon, mace.

Mix butter and sugar to a cream, add eggs gradually, then milk and saleratus. Then add the flour and raisins mixed together. Now mix well and bake in loaves in a moderate oven. This cake will keep moist a long time.

MANTON CAKE NO. 2.

One pound butter, one and one half pounds sugar, two pounds flour, five eggs, one pint milk, one teaspoonful saleratus, one pound seeded raisins, two pounds currants, one teaspoonful each of cloves, allspice, and powdered cardamon seeds, and one half

teaspoonful mace, little lemon oil or extract, and one half pint molasses. Put together same as above, and bake in moderate oven.

FAMOUS PORTSMOUTH ORANGE CAKE.

One half pound sugar, five eggs, one half pound flour. Flavor with lemon. Put the sugar and eggs into a kettle, and heat over a fire until it becomes lukewarm, then remove from the fire and add about two tablespoonfuls of water to it. Now beat until it becomes stone cold. It should be so light and stiff that when you lift the beater out the part that falls from the beater will remain on top of the batch for a few minutes before settling. It is then done. Now flavor it, and mix in the flour lightly. Have a pan made eleven inches by seventeen inches, and one half inch thick. Paper this pan, and fill with the above cake. Bake in a hot oven.

ICING FOR ORANGE CAKE.

Take three oranges, one of which, at least, is very rough and dark skinned. Take one lump of cut loaf sugar and rub it all over the outside of the dark-skinned orange, thereby transferring the essential oil of the orange to the sugar. When the sugar is as

full of the oil as it is possible to get it, place it in a bowl with the expressed juice of one lemon and about two tablespoonfuls of water. Now stir this until the sugar is melted, then strain through a very fine strainer and thicken with the very finest pulverized sugar to a thick icing. If this makes the icing too dark colored, add a little more water, then thicken again with sugar.

At certain seasons of the year it is impossible to obtain dark-skinned oranges. In that case, get the darkest possible and rub with the sugar, and color it with a decoction of saffron made by placing a pinch of dry saffron in a teacup and covering it with *boiling* water. Let it stand on the stove for a few minutes, then strain through a fine piece of muslin. When the icing is completed, take the three oranges and remove the outside skin. Now with a small knife carefully remove *every particle* of the bitter white pith. Now slice these oranges *very thin*, crosswise, carefully removing the seeds. Now take the cake and cut it in half. On the bottom of one half place a thin layer of the icing. Now cover with the sliced oranges, and if they are very sour sprinkle them with fine sugar. Now put on the other cake, and trim nicely all around. Ice the top with the icing, and cut into slices while the icing is soft.

This may also be made round, as follows: Make just the same as above, but bake in three or four round thin layers. Place them together, with icing and oranges between each layer. Trim the sides, and ice with the icing. When dry, it may be ornamented with glacé orange slices (the receipt for which is in this book) and royal icing.

N. B.—There are a great many humbug receipts for this famous cake, but this is the original one, as it came to me directly from the inventor, and this has never before, to my knowledge, appeared in print. Carefully follow directions, and good results are assured.

THE AUTHOR.

MACAROONS.

One pound Heide's almond paste, which can be procured at any confectioner's supply house, and one pound powdered sugar. Mix these well together with your hands until no lumps remain in the mixture. Now add, gradually, the whites of seven or eight eggs, one at a time. A little practice will show you exactly the proper consistency. Now put part of the paste into your canvas bag, or you may use a cornucopia made out of thick brown paper. Now by gently pressing the bag, you form the paste into drops about the size of a silver dollar, on paper-covered

pans, or form into lady-finger shapes. Bake in a moderate oven. When cold, they may be easily removed from the paper by turning on a table, bottoms up, and wetting the bottom of the paper with a wet sponge. After remaining a few minutes, you can take them off the paper.

ALMOND MACAROONS.

Same mixture as above. Make into lady-finger shapes, and cover the tops with chopped almonds.

This batch may be made into a variety of shapes, such as a three-leaved clover with one half an almond on each leaf. This is made by simply forming three small drops in a triangular position, almost touching each other. Now take half an almond and place on each drop, points inward, and press on them a trifle. Other designs will readily suggest themselves.

CITRON MACAROONS.

Form the above into lady-fingers shape, and place a long, narrow, toothpick-shaped piece of citron on each one.

CHOCOLATE MACAROONS.

Make same as other macaroons, making the dough a little stiffer by not adding quite as much egg. Now

add a little melted chocolate and mix well. Form into small round cakes the size of a half dollar, and bake in a moderate oven. When cold remove from the paper, and stick two together with a little jelly between.

ITALIAN MACAROONS.

Make a dough exactly as for plain macaroons, except that you do not use so many eggs, thus making the dough stiff enough to form into balls with your hands, and roll in nonpareils of different colors. Bake on greased pans in a moderate oven.

FRENCH MACAROONS.

Four ounces shelled almonds, half a pound granulated sugar. Put the almonds into a mortar with a handful of the sugar. Pound to a powder, and sift through a flour sieve. Return the part that remains in the sieve to the mortar with a little more sugar, and so continue until all are used. Now take four ounces of cake or cracker crumbs and pound to a powder. Sift them. Now take the powdered almonds, sugar, and crumbs, and place in a bowl with a piece of butter the size of a walnut, one teaspoonful cinnamon, and the yolks of six eggs. Mix.

Put this mass upon your cake board and roll with your hands, using very little flour. Divide this mass into forty-eight pieces. Roll out about three inches long, in tooth-pick shape. Wash with milk, and throw into granulated sugar. Shake off all the sugar that does not adhere to the tops, and bake on greased pans in a moderate oven. Just before baking, flatten them out a trifle in the center with your hand.

WASHINGTON PIES.

Ten eggs, half pound sugar, ten ounces flour, one teaspoonful baking powder, two ounces melted butter. Beat whites of eggs very stiff. Flavor with mace and lemon. Add sugar and yolks, then flour, butter last. Bake in four jelly-cake pans. Put together with any kind of jelly between. Serve sugar on top.

LADY FINGERS.

One half pint whites of eggs. Beat it very stiff, so stiff that when you lift up the beater it stands up in points. Now add gradually one half pound of sugar, beating well all the time. Now add the yolks of the eggs, and mix together lightly; then stir in very lightly one half pound flour. Now transfer the mixture to the canvas bag, and form into fingers on thin

sheets of brown paper. Dust with powdered sugar, and put on pans and bake in a hot oven. Watch them very carefully, as it only takes a few minutes to bake them. When cold they may be removed from the paper by placing them on the table face down and washing the bottom of the paper with a wet sponge. Now turn back to their proper position and they can be easily removed. Place two together, and keep them covered until ready to use them.

By carefully following this receipt you can make as nice lady fingers as any practical confectioner.

JELLY SPONGE DROPS.

Use the same mixture as above. Form it into drops the size of a half dollar. Dust with powdered sugar. When baked remove from the paper, and place two together with a little jelly between them.

ALMOND SPONGE DROPS.

Same as above. Make into drops the size of a silver dollar and cover with chopped almonds. When baked put a small drop of water icing in the center of each one.

Grated cocoanut may be used instead of almonds.

PLAIN SPONGE CAKE.

Have your baking-sheets greased and sprinkled lightly with flour.

Take some lady-finger dough, and form into round drops about two inches in diameter. Dust with powdered sugar, and bake in hot oven.

When done, they may be removed from the pan by simply shaking it very hard. They are very fine.

This lady-finger mixture can be made into a variety of forms. These that have been mentioned will suggest others. With a little practice you will be agreeably surprised at results obtained. When making this mixture it is well to make several designs from it, thus giving you a dish of mixed cake with very little trouble.

LITTLE FRUIT, OR CURRANT CAKE.

Half a pound of butter, half a pound of sugar, five eggs, half a pound of flour, and half a pound of currants. Flavor with mace and lemon. Beat butter and sugar to a cream. Add eggs one at a time. Beat well. Now add the flavoring, and the flour and currants mixed together. Mix thoroughly, and bake in thin sheet. Use the same pan as for orange cake.

Bake in hot oven. When cold, remove from the pan, and ice top with egg icing. Mark into squares.

MARBLE CAKE.

One half pound of butter, one pound of powdered sugar, whites of twelve eggs, 12 ounces of flour. Flavor with one teaspoonful of essence of almonds, and a few drops of oil of lemon.

Beat the butter to a cream. Add sugar a handful at a time. Beat well. Now add eggs one at a time, beating very well between each time. Now add flavors, and mix flour in very lightly. Bake this in the same pan as above cake, in a hot oven.

When cold, remove from the pan, and ice the top with water icing. Have a little chocolate melted, and while the icing is wet drop the chocolate on it in spots. Now, with a fork, quickly pass over it in all directions, and the result will be a very pretty marble icing.

CHOCOLATE CAKE.

Six eggs, half a pound of sugar, half a pound of flour, six ounces of butter, one teaspoonful of baking powder. Place the eggs and sugar in a kettle, and beat over a fire until lukewarm. Then remove from the fire, and add to it two tablespoonfuls of water.

Beat well until stone-cold, and flavor with mace and lemon. Now stir in the flour, and when thoroughly mixed in, add the melted butter. Bake in same pan as in above receipt, in hot oven. When cold, ice with chocolate icing.

MAGDALENA CAKE.

Same as above. When ready for the oven, beat up the whites of two eggs, and spread over the top and sprinkle liberally with sliced almonds; then sprinkle powdered sugar on top. This may be made one half of each kind, if preferred.

LITTLE POUND CAKE.

Bake some of the chocolate cake mixture in small, round patty-pans; when baked, ice the tops smoothly with egg icing.

JELLY ROLL.

Take the above mixture, and bake in thin sheet, in very hot oven, on a paper covered pan. When done, turn it bottom up on a sheet of paper. Now remove the bottom paper and spread with any kind of jelly, very thinly. Now trim the edges, and roll up tightly. Now wrap it in a sheet of paper, to prevent unrolling.

This must be handled very quickly, as it must be rolled up when quite hot ; otherwise it will crack.

FRENCH TOAST.

Have a half-round pan made about twelve inches long, three inches wide at top, and one and one half inches deep, with square pieces of tin at each end to make it stand up. Line this pan with paper, and fill it with the chocolate cake mixture. This will give an almost perfectly cylindrical-shaped cake.

When cold, cut it into slices about one half an inch thick, and with round-pointed knife ice one side of each piece with two different colored icings. By using a variety of colors, a nice assortment is made. They may then be ornamented with royal icing, if you wish.

COCOANUT CAKES.

One pound of grated cocoanut, one pound of sugar, the whites of three eggs, scant one half teaspoonful of cream tartar. Place all the ingredients in a kettle, and put on the fire. Stir constantly, until it is very sticky. Then remove from the fire, and place in a cool place. When perfectly cold, form into round balls as large as an English walnut, using a little cold

water to prevent it from sticking to your hands. Place on greased pans, and bake in moderate oven.

COCOANUT WAFERS.

Take the above mixture, and, after removing from the fire, stir into it the yolks of three eggs and a few more yolks, if handy, so as to increase the color. Now spread this mixture on a greased pan, in drops, and spread out round and flat with a fork, occasionally dipped into water to prevent the dough from sticking to it. Bake in a moderate oven. Remove from pan while partially warm.

ANOTHER COCOANUT WAFER.

One pound cocoanut, one pound sugar, yolks of six or eight eggs, and a small handful of flour. Mix all together and form on greased pans with a fork. Bake in hot oven. Use water to prevent the dough from sticking to fork.

ROSETTES.

Seven ounces butter, seven ounces sugar, one egg, scant half teaspoonful hartshorn dissolved in a little milk, half pound flour, mace and lemon. Mix butter, sugar, and egg to a cream, add milk and flour. Mix well and place on the ice to harden for an hour or so.

When sufficiently hard, roll it very thin and cut out with a doughnut cutter. Wash them with milk and throw into granulated sugar spread about an inch thick on paper. Shake off all the sugar that does not adhere to them and bake on greased pan in moderate oven. This dough is also used as the bottom layer for several cakes.

CHOCOLATE COCOANUT CAKE.

Roll out and place on a suitable pan a piece of rosette dough, very thin and about four inches wide and twelve inches long. Prick it all over with a fork and bake it lightly.

Now make a mixture as for cocoanut cakes, and when you remove it from the fire form it on this piece of cake about three fourths of an inch thick. Smooth off the top and bake to a brown color, using double pans, this baking, to prevent the bottom from getting too dry. When done, ice the top with thick chocolate icing.

COCOANUT STEEPLES.

One pound cocoanut, half pound powdered sugar. Place in kettle and put on fire. Stir constantly, until a stiff dough is formed. Then remove from the fire and while hot form into small pyramids, using cold water to prevent sticking to the hands. Place on greased

pans and bake very carefully, until the tips are slightly brown. Then remove from oven and allow them to remain on pans until cold.

PLUM CAKES.

Half a pound butter, half a pound sugar, five eggs, half a pound flour, half a pound seeded raisins, half a pound Sultana raisins, half a pound currants, mace, lemon, half teaspoonful each of cloves and allspice. Beat butter and sugar to a cream, add eggs, one at a time, beat well and add the spices and flavorings, then add the fruit and flour. Grease some plain, round, large-size patty pans, and place a round piece of paper in the bottom of each. This is done to give the cakes a smooth bottom. Now fill with the mixture and bake in a moderate oven. When cold, ice with white egg icing.

GINGER COOKIES.

Three ounces lard, one pint molasses, one and three fourths pounds flour, one half ounce powdered hartshorn, and one half ounce saleratus dissolved in water, just enough to dissolve well, small handful ground ginger. Mix all together. Roll about half an inch thick and bake in a very hot oven. Use a large scalloped cutter.

ANOTHER GINGER COOKY.

One fourth of a pound butter, three quarters of a pound of flour, half a pound sugar, three quarters of a pound of powdered cake crumbs, one quarter pint of molasses, same of milk, one quarter teaspoonful saleratus, small handful ginger, teaspoonful each allspice, cloves, cinnamon, and mace. Mix all together. Roll with a scalloped roller. Cut in small squares and bake in a hot oven.

BRIGHTON COOKIES.

Ten ounces butter, ten ounces sugar, three eggs, one and one half pounds flour, one fourth teaspoonful saleratus dissolved in a very little water. Mix butter and sugar to a cream, add egg. Flavor with lemon. Now add the saleratus and flour. Mix well. Roll out and cut with large scalloped cutter. Cover with granulated sugar and bake in a hot oven.

WAFFER JUMBLES.

One half pound butter, one half pound powdered sugar, three eggs, one half pound flour. Beat butter and sugar to a cream, add eggs one at a time, beating well. Now flavor with vanilla or lemon and add the

flour. Mix well. Place this dough in the canvas bag and form into rings on smooth, greased pans, and bake in a moderate oven. Do not place too near together, as they spread very thin. Let them bake until the outside edges become brown. Now remove from the pans and dust them with the finest powdered sugar.

SUGAR COOKIES.

Six ounces butter, half a pound sugar, one egg, one half an ounce hartshorn dissolved in very scant half pint milk, one pound flour, flavor with lemon.

Mix butter and sugar to a cream, add egg, then milk, flour last. Mix well. Roll fairly thin and cover with granulated sugar. This is done by wetting the tops of the cookies with milk and throwing them top downward into the sugar, which has previously been spread out about an inch thick on paper. Now shake off all the sugar that does not adhere, place on your baking pans, and bake in hot oven.

GINGER SNAPS, NO. I.

One half pound lard, one half pint molasses, one half pound sugar, little ginger, one quarter pint water, one scant teaspoonful each of saleratus and hartshorn (powdered), one and one half pounds of flour. Mix

all together thoroughly. Roll very thin. Cut with small round cutter. Bake in moderate oven.

GINGER SNAPS, NO. 2.

Four ounces lard, four ounces butter, one pint molasses, scant half pint water, one teaspoonful each hartshorn and saleratus, six ounces granulated sugar, a little each of mace, cinnamon, cloves, allspice, and ginger, flour to roll. Mix all but the sugar together. When you have added sufficient flour, then put in the sugar. Mix well. Roll thin. Cut with small round cutter and place on greased pans. Just before baking wash each one with a brush dipped in cold water. Bake in hot oven.

ALMOND JELLY CAKE.

Roll out a piece of rosette dough very thin and about eleven by seventeen inches in size, or if you think this is too large, make one half the size, being careful to use the following receipt proportionately. Now bake this piece of dough slightly. When cold spread it thinly with any kind of marmalade. Now get some smooth pieces of wood and place them all around the sides of this piece of jelly covered cake, thus forming a pan. Take five ounces almond paste

and five ounces sugar; work well together until no lumps remain in it. Now form this into a paste by the addition of two or three tablespoonfuls of water, added gradually. Now add to the paste the yolks of six eggs, one or two at a time, and beat well with the wooden spatula. Now beat up the whites of the six eggs very stiff, and add to the mixture with three ounces flour. Stir together very lightly, and spread this mixture on the jelly-covered cake that you have surrounded with wood. Streak this all over the top with any soft jelly, and bake in moderate oven. When done remove the pieces of wood, and ice the top very thinly with water icing. When cold cut into squares.

GRAPE CAKE.

Take five ounces almond paste, five ounces sugar, six eggs, and three ounces flour, and put together exactly as for the centre of the almond jelly cake. Bake this mixture in a sheet one half an inch thick. When cold cut in halves and spread one half with jelly. Now place on the other half, and ice with water icing. Cut into diamond shaped pieces, and put a Malaga grape on each piece. Then ornament the edges with royal icing. You may use glacé

grapes if you wish—the receipt for these will be found on another page.

CHERRY CAKE.

Same as above. Cut into smaller diamonds, and place a candied cherry on each piece. Finish as above.

HARLEQUIN CAKE.

Same as above. Divide into three portions, and color one with chocolate, another with red coloring, leaving the third plain. Now bake these in the half round mould mentioned in the receipt for French toast, putting it in the mould the same as for marble cake. When baked, turn out of the mould. Remove the paper, and ice with white water icing. When cold cut into slices. This is a very pretty cake.

KISSES.

One half pint whites of eggs, one and one quarter pounds powdered sugar (sifted), vanilla. Beat the eggs until *very stiff*—so stiff that when you lift up the beater it forms in cones. Now add a handful of sugar, and flavor with vanilla. Now beat this well until it is very stiff again, then add another handful of sugar and beat well again. Continue in this way

until half of the sugar is used. Then put the balance of the sugar in all at one time, and stir lightly in. Do not mix any more than necessary. Now have some smooth boards that fit your oven. Wet these boards thoroughly, and cover smoothly with paper. Now wet the paper and the boards are ready for use. Now with a tablespoon form the batch into little egg-shaped cakes on these boards. Use about half of the batch in this way. Bake in a cool oven to a delicate brown color. The reason boards are used instead of pans is to prevent any heat from touching the bottoms. When the kisses are of the proper color remove from the oven and let them rest a few minutes. Then place two together, the bottoms meeting.

Put the balance of the batch into the canvas bag and form into rings on paper covered boards (not wet). Cover these with chopped almonds, and when baked put two together in the same way.

Also, with the scalloped tube form some drops on another board, and cover with grated cocoanut. A variety of designs may be made in this way, by using colored sugars, different kinds of chopped nuts, powdered cocoa, etc. These designs will suggest themselves. Some may be baked on greased pans, slightly floured. These are to be used singly, as they are dry throughout.

LADY CAKE OR BRIDE'S CAKE.

Half a pound butter, one pound powdered sugar, whites of twelve eggs, three quarters of a pound flour, two ounces sliced almonds mixed in the flour. Rub butter to a smooth cream—melt a little if necessary. Now add the sugar gradually, beating well all the time. Flavor with essence bitter almonds. Now add the eggs, one at a time. Beat thoroughly. Now mix lightly in the flour and sliced almonds. Bake in loaf pan in moderate oven. This is a very fine receipt, and makes a light white cake if properly beaten. If not beaten enough it will be a failure.

RIBBON CAKE.

Same as harlequin cake. Bake each color in a sheet very thin. When baked, place all together, with jelly between each layer. Ice with water icing. Cut into small slices.

MERINGUES.

Make the dough exactly as for kisses. Form on paper-covered boards, that have been thoroughly wet, in *large* egg-shaped drops. Bake in a cool oven, to a delicate brown color.

Remove from the oven, and with a teaspoon remove

the soft white inside matter and place the shells on a pan bottom up. Now return to the oven, and let them remain until thoroughly dried. When cold these shells may be put into a can, and will keep a long time. When ready to use them, fill with whipped cream sweetened and flavored with vanilla, and place two halves together. Then you have meringues à la crème. They may also be filled with ice cream; then you have meringue glacé. You may use two or more kinds of ice cream, if preferable.

MERINGUE PYRAMID.

Mark out on pieces of paper four rings, the largest one nine inches in diameter, the next, eight inches, the next, seven, and the next, six inches. Now take the same mixture as for kisses and place in your canvas bag with the plain tube. Now fill out these rings with the mixture, having it about half an inch thick. Now on the outside edge of the three larger ones form drops all the way around. The smaller one may be ornamented with some of the batch. Now place these on *pans*, and bake in a very cool oven until they are thoroughly dried. It will take a couple of hours. Be sure the oven is not too warm. When these are cold, the paper may be removed by wetting with a

sponge. Now place the largest cake on a glass stand, and each of the others on top in their turn. When ready to use it, fill each one with highly flavored whipped cream. This is very fine eating.

ROCK CAKE.

Four ounces of blanched and dried almonds sliced very fine. One half pound pulverized sugar and whites of two small eggs. Put sugar and eggs in a bowl, and with the wooden spatula beat to a very stiff icing. Flavor with lemon. Now add a very small handful of flour and the almonds. Mix well together, and make into small drops with a teaspoon, on slightly floured greased pans. Bake in a cool oven.

CINNAMON ROLLS.

Two eggs, the weight of the two eggs in sugar, the weight of one egg in flour, a little cinnamon.

Sift flour, sugar, and cinnamon together, and mix with the eggs. Stir as little as possible. Drop on greased pans with a teaspoon, about one teaspoonful to each one. Now with the bowl of the spoon, spread out very thin to about three inches in diameter. Bake in a very hot oven. Have a round, smooth stick, or a steel will do, and when the wafers

are done roll each one around it. Place in a pan, with a weight against them to prevent unrolling, and let them remain until cold. If they become too cold to roll, return to the oven a moment. They must be handled very quickly.

RAISED DOUGHNUTS.

Make a sponge with one pound flour, one cup warm milk, yeast cake. When raised, add two ounces sugar, yolks of six eggs, one half cup milk, one fourth pound melted butter, and sufficient flour to form a dough. Little mace and lemon. Let it rise, and when light enough, cut out and fry in hot lard.

DROP CAKES.

Half a pound butter, one pound sugar, four eggs, three fourths pint milk, half an ounce hartshorn, two pounds flour. Mix butter and sugar well together; add eggs, then milk and flour. Drop on greased pans. Bake in a hot oven.

PEACH CAKE.

One pound flour, half a pound sugar, two eggs, two ounces butter, one teaspoonful baking powder. Mix all together with milk enough to make a soft

dough. Roll this out about three fourths of an inch thick, and put on a flat pan.

Peel the peaches, cut in halves, and remove the stones. Now spread the half peaches all over the top of the dough, and sprinkle plentifully with sugar and cinnamon. Bake in medium oven. Apples may be substituted for peaches.

This is an old German cake, and is very fine.

DOUGHNUTS OR CRULLERS.

Two ounces butter, half a pound sugar, three eggs, three fourths pint milk, two and one fourth pounds flour, three fourths ounce saleratus, one and one half ounces cream tartar. Mix butter, sugar, and eggs together, add milk and saleratus, then flour and cream tartar. Roll, and cut with small doughnut cutter. Fry in hot lard. Roll in cinnamon and sugar.

ANOTHER CRULLER.

Two eggs, one and one half cups sugar, one cup milk, two teaspoonfuls cream tartar, one of soda, nutmeg, pinch of salt, one teaspoonful hot lard, flour to roll. Beat eggs very light, add sugar, then milk and soda, then lard, and lastly, the flour and cream tartar. Mix well. Cut small. Fry in hot lard. May be

rolled in sugar and cinnamon, or used plain, as preferred.

CUP CAKES.

Four ounces of butter, eight ounces of sugar, one pound and two ounces of flour, three eggs, one half pint of milk, one half ounce of cream tartar, one fourth ounce of saleratus. Rub butter and sugar to a cream; add eggs. Mix well. Now add milk and saleratus, the flour and cream tartar. Mix well. Bake in small scalloped cup-cake pans. Sprinkle a few currants on top of each one before baking. Hot oven.

CHOCOLATE SPONGE DROPS.

Bake some lady-finger mixture in drops, size of a half dollar. Put two together with jelly between, and dip them into warm chocolate icing. Take out with a fork, and place in a pan to dry.

COCOANUT SPONGE DROPS.

Bake some lady-finger mixture in large drops. Sprinkle with powdered sugar before baking.

Make a filling of the whites of two eggs beaten very stiff, and two ounces of fine sugar, and a handful of grated cocoanut. Place a little of this filling between

two drops, and ice one side of each with either chocolate or orange icing.

SUGAR COCOANUT CAKES.

Boil two and one half pounds of sugar and a little water until by dropping into cold water it becomes brittle. Don't stir while on the fire. Now remove from the fire, and add one pound of grated cocoanut. Stir this lively for a few minutes. Rub a little of the batch against the side of the kettle; then immediately work it into the batch. This granulates the mass. Now drop this on greased pans, and flatten out with a fork. When cold they are ready for use. Part of it may be colored pink.

CREAM PUFFS.

Four ounces of lard, half a pint of water, six ounces of flour, seven eggs.

Put the lard and water into a stewpan, and bring to a brisk boil. Now add and quickly stir in the flour. Remove from the fire, and put this dough into a bowl. Now mix in the eggs, one or two at a time. If the eggs are large, six may be enough; if small, you will require eight. Do not have the dough too soft. Now lay this batter out, on greased pans, slightly dusted

with flour, in round drops. This makes about twenty. Bake in hot oven. When done, split at the side, and fill with the following

CUSTARD :

One quart of milk, half a pound of sugar, two ounces of corn-starch, yolks of four eggs. Bring the milk to a boil. Mix the sugar, starch, and yolks together, with a little milk, and add to the boiling milk. When it thickens, remove from the fire. When the custard is cold, fill the cakes, and dust with fine sugar.

ECLAIRS.

Same dough as cream puffs. Form into long, narrow, oval cakes, with the canvas bag. When done, split the sides, and fill with the same custard. Now ice the tops of each one with chocolate, or white water icing.

FILLING FOR FRENCH CREAM PUFFS.

Beat one quart of thick cream until very stiff. Let it remain in a cool place for about an hour, to settle. Now skim off the top, and place in a suitable bowl; beat again, and sweeten with sugar. Flavor with vanilla. Now fill the cakes *very full*, and dust with fine sugar. These are very fine.

ECLAIRS, NO. 2.

Make some lady-fingers ; about four inches long, and thick in proportion. Place two together, with a little of the following custard between each one. Then ice with any colored icing.

FILLING FOR ECLAIRS, NO. 2.

One pint of milk, four yolks of eggs, one fourth pound of sugar, one ounce of corn-starch. Make into a custard. Flavor with vanilla.

FRENCH CREAM PUFFS.

Same dough as for ordinary cream puffs. Form into oval shape, about three inches long, and thick in proportion. When baked, split the sides, and fill with the following

COCOANUT CREAM CAKE :

Four ounces of butter, six ounces of sugar, four whites of eggs, one fourth pint of milk, ten ounces of flour, one half teaspoonful of saleratus, one teaspoonful of cream tartar.

Cream the butter and sugar, add eggs, mixing well ; then the milk and flour. Bake in a thin sheet. When

cold, cut in halves. Spread one half with a filling made of the whites of two eggs beaten very stiff, and four ounces of fine sugar. Now sprinkle liberally with grated cocoanut. Put on the other cake, and cover the top with the filling and cocoanut.

COCOANUT JUMBLES.

Half a pound of butter, half a pound of sugar, five eggs, one gill of milk, one pound of flour, one teaspoonful of hartshorn; lemon, and mace. Mix butter and sugar to a cream, add eggs, the milk and flour. Mix well. Lay out on greased pans, that have been lightly dusted with flour, in rings, with the canvas bag. Sprinkle with grated cocoanut, and bake in hot oven. May also be baked without cocoanut. In that case do not flour the pan.

CUSTARD CAKE.

Make a round sponge cake, about two inches thick. When cold, split it in the center, and sprinkle the bottom half with brandy. Now spread thickly with a custard made of one pint of milk, four ounces of sugar, four yolks, and one ounce of corn-starch. Flavor highly with vanilla. Now put on the other half of the cake, and dust with fine sugar.

MILK BISCUIT.

Two pounds of flour, four ounces of lard, one ounce of cream tartar sifted in flour, one and one fourth pints of milk, in which are dissolved half an ounce of saleratus, and a teaspoonful of salt. Mix all together lightly ; do not have the dough too stiff. Avoid much mixing. Roll about an inch thick. Cut with small cutter. Bake in *hot* oven.

This ends the *Portsmouth* collection of cake receipts. The balance of cake receipts in this book have been collected by the author, in various parts of the country.

GINGER CAKE.

One pint of molasses, half an ounce of ginger, one fourth pint of water, one ounce of saleratus, one fourth pound of butter, two pounds of flour. Dissolve saleratus in water. Mix all the ingredients well together. Roll about one fourth of an inch thick. Bake in hot oven.

SUGAR COOKIES.

Half a pound of butter, one pound of sugar, six eggs, one teaspoonful of powdered hartshorn, two pounds of flour. Mix butter and eggs to a cream. Add eggs two at a time. Dissolve the hartshorn in a little

milk, and add to the mixture. Add flour, and mix well. Roll, then bake in hot oven.

ANOTHER SUGAR COOKIE.

Four ounces of butter, twelve ounces of sugar, two eggs, half a pint of milk, one teaspoonful of hartshorn, two pounds of flour. Mix butter and sugar well together. Add eggs, then the milk with hartshorn dissolved in it. Then add flour. Mix as little as possible. Too much mixing will make this dough tough. Roll fairly thin, and bake in hot oven.

LADY CAKE.

Half a pound of butter, ten ounces of powdered sugar, half a pint of whites of eggs, ten ounces of flour. Mix the butter and sugar to a very light cream, add eggs one at a time, beating the batch well each time. When all the eggs are in, flavor with vanilla or bitter almond extract, and mix the flour in very lightly. Bake in a loaf or sheet, in moderate oven.

RICH JUMBLES.

Half a pound of butter, half a pound of sugar, one pound of flour, six eggs, one gill of water with one tea-

spoonful of powdered hartshorn dissolved therein. Mix butter and sugar to a cream, add eggs gradually ; flavor with lemon or vanilla. Now add water, and flour last. Mix well, and transfer the batch to the canvas bag. Now lay out on greased pans, in rings about two inches in diameter. Bake in hot oven.

JUMBLES.

Six ounces of butter, ten ounces of sugar, three eggs, one and one half gills of milk, one teaspoonful of hartshorn, one pound and two ounces of flour. Mix all well together, and lay out and bake same as above.

SCOTCH CAKE.

Half a pound of brown sugar, twelve ounces of *hard* lard, one pint of molasses, one half ounce of cinnamon, two pounds of flour. Mix all well together. Roll out very thin. Cut with round cutter, and bake in hot oven. This dough must be placed on ice in summer, for a short time, to harden, as it is apt to be very soft.

ANOTHER SCOTCH CAKE.

Four ounces of butter, half a pint of molasses, twelve ounces of brown sugar, twelve ounces of flour. Mix all well together. Now, with your hands, form

into balls the size of a walnut, and place on greased pans, far apart. Flatten out slightly with the palm of your hand, and bake in moderate oven.

LEMON SNAPS.

Five ounces of butter, one pound of sugar, one and one fourth pounds of flour, four eggs, one teaspoonful of hartshorn. Mix all well together. Roll with your hands into round balls, size of hickory nuts, and place on greased pan. Now flatten out a little with the palm of your hand, and bake in moderate oven. Do n't place too near together, as they spread considerably.

DROP CAKE.

Half a pound of butter, one pound of sugar, five eggs, half ounce of saleratus, one ounce of cream tartar, one pint of milk, two pounds and two ounces of flour. Mix butter and sugar to a cream. Add eggs one at a time, beat well; then add milk, and flour. Drop on greased pan, with a tablespoon. Bake in hot oven.

PRINCE ALBERT CAKE.

Six ounces of butter, one pound of sugar, five eggs, one teaspoonful of hartshorn, two pounds of flour. Mix butter and sugar to a cream; add eggs, then flour and

hartshorn. This makes a very stiff dough. Roll with your hands, in round balls the size of a hickory nut. Flatten out with the palm of your hand. A small piece of citron may be placed on center of each piece. Medium oven.

QUEEN'S CAKE.

Set half a pound of butter in a pan near the stove to soften gradually, but be careful that it does not oil. Then beat it until it becomes like fine, smooth cream. Now add half a pound of powdered sugar, and work well for a few minutes. Add four eggs, and a tablespoonful of water. Beat well, and then lightly stir in ten ounces of flour and two ounces of currants. Bake in small patty pans, in hot oven.

QUEEN DROPS.

Make same as above, using two ounces more, each, of currants and flour; also leaving out the water, and adding one half teaspoonful of cinnamon. Drop upon paper, spread on smooth pans, and bake in hot oven.

CHEESE CAKES.

Take half a pound of curd. Rub to a smooth pulp, with a little cream or butter. Then add six ounces of

stale sponge cake reduced to crumbs, two ounces of powdered sugar, and the yolks of three eggs. Beat all well together. Line deep patty pans with puff paste, drop in a teaspoonful of any kind of marmalade. Then fill the moulds with the mixture, and drop a few currants on top of each one. Bake in hot oven.

HONEY JUMBLES.

Two pounds of flour, two ounces of powdered sugar, one pint of strained honey, five ounces of lard, two teaspoonfuls of ground cinnamon, half an ounce of saleratus in half a pint of water, one teaspoonful of ginger, half a teaspoonful of mace. Roll out to one quarter of an inch thick. Cut with jumble cutter, and bake in hot oven.

GRAND DUCHESS CAKE.

Half a pound of butter, one and one quarter pounds of sugar, six eggs, one and one quarter pounds of flour, one pint of milk, one teaspoonful of saleratus, two teaspoonfuls of cream tartar. Mix butter and sugar to a cream. Add eggs gradually. Beat well, then add milk and flour. Bake in square sheets, in moderate oven. When cold, ice with water icing, and sprinkle with grated cocoanut.

LEMON SNAPS.

Six ounces of butter, twelve ounces of sugar, one pound of flour, three eggs, one fourth teaspoonful of hartshorn. Flavor with lemon. Mix all together, and make into medium stiff dough. Roll very thin, cut out with small round cutter. Bake in hot oven.

FIG CAKE.

Three eggs, half a pound of sugar, six ounces of flour, one teaspoonful of cream tartar, half a teaspoonful of saleratus. Beat the sugar and eggs to a cream. Stir in the flour, etc. Bake in jelly cake pans, in hot oven. Beat the whites of three eggs very stiff, with sufficient fine sugar to form an icing. Chop rather fine, about half a dozen nice soft figs, and add to the icing, with a few seeded raisins, and small piece of citron, also chopped. Place this mixture between the two cakes, and sieve powdered sugar on top.

SUNSHINE CAKE.

One pint whites of eggs, about six or eight yolks, five ounces flour, half a pound powdered sugar, and one heaping teaspoonful cream tartar.

Reserve half the sugar, sift all of the other dry ingre-

dients together and repeat three times. Now beat the eggs very stiff and add by degrees the reserved sugar. Now add the yolks well beaten. Stir lightly together and add the flour, sugar, etc. Bake in same pan as angel cake. Do not *grease* the pan. When cold treat exactly as angel cake. Ice with thick orange icing. Flavor with orange or lemon.

PLUNKETS.

Beat half a pound of butter and half a pound sugar to a light cream and then stir in the yolks of six eggs. Whisk the whites of six eggs to a stiff froth and add to the mixture. Mix well together and then stir in five ounces corn starch and three ounces flour sifted together. Flavor with vanilla. Fill small oval scalloped pans with the mixture. Dust with fine sugar and bake in moderate oven.

PARIS CAKE.

Beat the whites of five eggs very stiff and add gradually half a pound powdered sugar. Now mix in half a pound melted butter and the yolks of eleven eggs. Now add half a pound cornstarch and one ounce flour. Stir well together and bake in sheet pans in a moderate oven.

GOLD CAKE.

Twelve ounces sugar, half a pound butter, yolks of eight eggs, half pint sour milk, half a grated nutmeg, one half teaspoonful saleratus, twelve ounces flour, and one teaspoonful cream tartar. Beat butter and sugar to a cream, add yolks well beaten. Then add the milk, then flour in which have been mixed the cream tartar and saleratus. Bake in loaf or sheet pans in moderate oven.

SILVER CAKE.

Same as gold cake, using whites of eggs instead of yolks, and flavor with vanilla or rose instead of nutmeg.

MARBLE CAKE.

Half a pound of butter, one pound sugar, five eggs, half a pint milk, one pound flour, half a teaspoonful saleratus, one teaspoonful cream tartar.

Beat butter and sugar to a cream, add eggs which have been beaten, then the milk and flour. Mix well.

Take out a small portion and color with melted chocolate, or several small portions may be taken out and tinted with different colors. Now line a pan with paper and put in a layer of the light mixture. Now

drop a spoonful of the colored mixture here and there and with a fork form into rings and curls, and so continue until all is in. Bake in a moderate oven.

BUENA VISTA CAKE.

Half a pound sugar, half a pound butter, twelve ounces flour, four eggs, three wineglasses of cream or milk, one wineglass rose water, one nutmeg grated, two teaspoonfuls baking powder.

Stir butter and sugar to a cream. Having sifted the flour, beat the eggs until very light, and then stir them into the butter and sugar, in turn with the flour, little of each at a time, then add rose water, cream tartar, nutmeg, and baking powder.

Beat all well together. Bake in square pan in brisk oven about an hour. When cold, ice with rose icing. This cake, if made according to directions, is very fine. It must be highly flavored with rose and nutmeg, or it will not be Buena Vista cake.

PEACH SHORTCAKE.

Beat six ounces butter and six ounces sugar to a cream, then add three eggs, beat well. Then add twelve ounces flour, a wineglass of brandy, a half a teaspoonful powdered cinnamon. Bake this mixture

in two jelly cake pans in hot oven. Peel and stone your peaches. Place in a stewpan with a little sugar and water and parboil them. Then place one of the cakes bottom up on a flat dish a little larger than the cake, and lay on it a layer of peaches. Place another cake on this and another layer of peaches. Pour over the whole about half the syrup in which the peaches were cooked. Now beat the whites of eight eggs very stiffly and stir gently into it six ounces fine sugar. Spread this gently all over the cake, top and sides, and dust lightly with powdered sugar. Set into the oven for five minutes to take on a delicate brown color. Serve hot or cold. Send the remainder of the syrup to table as a sauce. This may be made with apricots, strawberries, cherries, raspberries, etc.

SCOTCH BREAD.

Twelve ounces of butter, twelve ounces of sugar, two eggs, one teaspoonful of hartshorn, one half ounce of cinnamon, two pounds of flour. Mix. Divide the dough in four equal parts. Now roll each part square, half an inch thick. Place one on another, and press all firmly together. Now cut into slices, and scallop the edges with a knife. Bake on greased pans, in hot oven.

LEMON GINGERBREAD.

One pint molasses, six ounces butter. Warm together so as to soften the butter. Place in a bowl one pound flour and six ounces brown sugar. Mix with these the molasses and butter, add half an ounce each of ginger and allspice, and four ounces of candied lemon peel chopped fine, or, in the absence of this, flavor with lemon. Mix all well together. Let the dough stand for about an hour and then roll out with as little flour as possible to about a half an inch thick. Cut with any desired cutter and place on greased pans. Wash with a brush dipped in yolk of egg beaten with a little milk. Bake in hot oven.

BANBURY CAKES.

Take one pound currants, one teaspoonful each of cinnamon and allspice, two ounces each of candied orange peel and lemon peel, or four ounces citron, chopped fine, four ounces butter, half a pound sugar, and six ounces flour. Mix all well together. Roll out puff paste, or any good pastry dough, in a thin sheet. Cut into small oval pieces, place a little of the mixture on each piece, and double up in the shape of a half oval. Then place on the board, and flatten out a trifle with the rolling-pin. Sift powdered sugar on them, and bake in a hot oven.

SHREWSBURY CAKE.

Half a pound butter, half a pound sugar. Beat to a cream. Beat two eggs till very light, add half a teaspoonful cinnamon with a dash of mace and nutmeg. Mix this well into the butter and sugar with the juices of half an orange and half a lemon. Now add, and beat in well, twelve ounces of flour. Mix into a dough and roll out thin. Cut into small cakes. Hot oven.

COCOANUT COOKIES.

Half a pound butter, half a pound sugar, four eggs beaten very light, one gill milk, twelve ounces flour, two teaspoonfuls baking powder, and half a pound grated cocoanut. Beat butter and sugar to a cream. Add and stir in the eggs, milk, flour, and cocoanut. Mix to a smooth dough. Roll out thin, and bake in a hot oven.

WALNUT CAKES.

One pound butter, one pound sugar, five eggs, two tablespoonfuls rose water, half a pound English walnut meats chopped fine, two pounds flour. Cream butter and sugar. Add rose water. Beat in the eggs, flour, and walnuts. Roll thin, and cut into small cakes. Hot oven.

OHIO CAKES.

One pound pulverized sugar, four ounces butter, half pint milk, one pound flour, two teaspoonfuls baking powder. Beat butter and sugar to a cream, add flour, and work well together. Now add the milk, and then the baking powder. Stir all quickly together. Bake in patty-pans in a hot oven. To be eaten warm.

COCOANUT CAKES.

Whip the whites of five eggs very stiff. Add by degrees one pound pulverized sugar. Then add half a pound grated cocoanut. Mix all together and form into small cones. Place in greased pans, and bake in a moderate oven.

CUP CAKES.

Half a pound of butter, one pound sugar, one and a half pounds flour, six eggs, half a pint milk, one grated nutmeg, a little cinnamon, half a teaspoonful saleratus. Cream butter and sugar, and add the eggs. Now add alternately the milk and half the flour, then add nutmeg, cinnamon, and saleratus, then the balance of the flour. Beat the whole vigorously. Bake in small scalloped patty-pans in a hot oven.

STRAWBERRY SHORTCAKE.

Mix two teaspoonfuls cream tartar in one quart *sifted* flour, then rub into it two ounces of butter or lard. Now mix in milk enough to form a soft dough, one teaspoonful saleratus having been dissolved in the milk. Form the dough into a rather thick cake the size of a dinner plate, and bake at once. When baked, split in two while warm and spread both sections liberally with butter, then cover the lower half thickly with the best and ripest of strawberries, sprinkling plentifully with fine sugar. Place the other cake on top, and sieve powdered sugar on top. Send to table warm, accompanied by a sweet sauce made of whipped cream sweetened and flavored with the juice of one orange.

ANOTHER STRAWBERRY SHORTCAKE.

This is the receipt used by the leading hotels in this country.

One pound flour, three ounces sugar, six ounces butter, one egg, half a teaspoonful saleratus, one teaspoonful cream tartar. Rub all together, and add just enough milk to make a soft dough. Bake in very thin jelly-cake pans, in a hot oven. When baked, split in two and place the bottom half on a

dinner plate. Now take the top off of whipped cream that has been standing for an hour or so, and sweeten it. Cover the cake thickly with this cream, and spread thickly with strawberries that have been sweetened. Now put on more whipped cream, place the other cake on top, and sieve with powdered sugar.

SPONGE CAKE.

Four eggs, one cup sugar, one teaspoonful cream tartar, half a teaspoonful saleratus. Beat the eggs separately, the yolks with the sugar, and add saleratus dissolved in a little water. Now add half the flour, mix well, then add the beaten whites, then balance of flour, in which has been mixed the cream tartar. Flavor with lemon. Bake in a moderate oven.

ANOTHER STRAWBERRY SHORTCAKE.

Half a pint whites of eggs, half a pound sugar, half a pound flour, four ounces melted butter, yolks of the eggs. Beat the whites very stiff, add sugar, then the yolks, then the flour, butter last. Mix well, and bake this in a pan about half an inch thick. This will just fill the pan mentioned in the receipt for orange cake. When cold, cut the cake in half. Beat a good pint of thick cream very stiff. Let it

stand an hour or so, and then skim off the top. Sweeten it with powdered sugar, and spread a little of it on one of the cakes. Now cover it well with strawberries. Spread more cream on top of the berries, and now place on top the other layer of cake. Cut into squares, and dust with fine sugar. Put a strawberry on the top of each piece.

CARAMEL CAKE.

Rub six ounces butter and twelve ounces sugar to a smooth cream, flavor with mace and lemon, add to it five eggs, one or two at a time. Now add half a pint milk. Now sift together half a pound flour and three ounces cornstarch and three teaspoonfuls baking powder. Add this to the mixture and mix well. Bake in jelly-cake pans in hot oven. Now prepare a filling as follows :

FILLING FOR CARAMEL CAKE.

Put three ounces sugar, one egg, half a gill of caramel (burnt sugar), together to a cream. Beat the yolks of two eggs and half a teaspoonful of cornstarch together and stir all together. Now add to it half a pint milk and place all on a fire ; stir constantly until thick. When cold spread thickly on one cake. Place on another cake, then more filling, then a third cake.

Dust the top with fine sugar. To make the caramel: Put half a pound sugar in a stewpan and place on the fire, keep covered. When it turns black, add to it half a pint of water. Now let it boil until it thickens like syrup. Now remove from fire and put it in a bottle for future use. This is very handy to color sauces, etc.

ANOTHER CARAMEL CAKE.

Twelve ounces butter, one pound sugar, one and one half pounds flour, six eggs, half a pint milk, one ounce baking powder.

Mix butter and sugar to a cream, add eggs, then milk, flour last. Bake in jelly-cake pans. Make a filling as follows:

One pint milk or cream, one pound sugar, two ounces butter, half teaspoonful cream tartar, and a small pinch of saleratus. Put these all into a kettle and place on the fire. Stir constantly, until by dropping a little in cold water you can form it into a soft ball. Be careful not to boil too long. Now remove from the fire. Do n't stir it after this.

Pour a portion of this filling on one of the cakes, while hot, then put on another cake and cover the top with the same. Let it set in a cool place to harden.

A small piece of chocolate may also be added while boiling, if preferred.

BRIGHTON CAKE.

Beat to a cream four ounces butter and one pound sugar, then beat in six eggs gradually. Now add three gills milk and one pound flour mixed with a dessertspoonful baking powder and a pinch of salt. Mix well. Bake in sheets in hot oven. May be iced to suit your fancy.

SCOTCH WAFERS.

Half a pound butter, half a pound sugar, twelve ounces flour, two eggs well beaten, half teaspoonful cinnamon, half gill milk. Rub butter and sugar to a cream, add beaten eggs and cinnamon, then milk and flour. Mix well. Let the dough stand about half an hour. Roll very thin. Cut with a small round cutter. Bake in hot oven. They should be very crisp.

BEIGNETS OF STRAWBERRIES.

Two well beaten eggs, half a pint of milk, mix. Add sufficient flour to make a batter. Put the picked strawberries in this batter and drop in spoonfuls in hot lard. Dish in pyramid form, sifting powdered

sugar plentifully between and on top of them. Other fruits may be used in same way.

COCOANUT MACAROONS.

One pound grated cocoanut, one pound powdered sugar, whites of three eggs. Place all together on the fire. Stir constantly with a wooden spatula until it becomes quite sticky. Remove from the fire and beat up the whites of four eggs very stiff. Add these to the cocoanut paste while hot. Mix well. Lay out on paper-covered pans, as any macaroon. Bake quickly.

MADISON CAKE.

Half a pound butter, twelve ounces sugar. Rub to a fine cream. Add and stir into this one gill milk. Beat six eggs until very light. Add to the mixture gradually. Stir well. Then add half a nutmeg grated, and a little mace. Now add one pound flour, and mix well. When all is mixed very smoothly, add half a pound seeded raisins, or the same of sultanas, and half a pound currants. Dredge the fruit with flour. Bake in loaves in moderate oven.

HOT SPICED GINGERBREAD.

Half a pound butter melted in one pint molasses, four ounces brown sugar, three eggs, large handful

ginger, two teaspoonfuls allspice, one of cloves. Three and one fourth pounds flour, and two table-spoonfuls saleratus. Mix all together. Roll thick and cut in suitable cakes. Bake in moderate oven.

SOUTHERN GINGERBREAD.

One pint milk, three eggs, half a pound butter, half a pound brown sugar, one pint molasses, two teaspoonfuls baking powder, one pound flour, and ginger to suit taste. Warm the molasses and butter together, beat eggs very light and add those, then add the ginger, then the milk and flour in alternate portions. Mix well and bake in pans in moderate oven.

BROWN BREAD BISCUITS.

Six ounces brown bread crumbs, reduced to a powder, eight ounces fine sugar, two ounces powdered almonds, eight eggs, rind of two lemons grated, and a pinch of salt. Work the yolks of the eggs, sugar, almonds, salt, and lemon rind to a cream, then add the brown bread crumbs and the beaten whites of the eggs. Stir well together. This mixture should be baked in small paper cases. In the absence of these, bake in patty pans. These are very fine wine biscuits.

NUT CAKES.

To one pound finely chopped walnuts, hazelnuts, shellbarks, almonds, or hickory-nut meats, add one pound pulverized sugar, whites of three eggs, and two ounces flour. Stir all together, and lay out on paper as macaroons.

PLAIN COOKIES.

Half a pound butter, half a pound sugar, four eggs, one gill milk, half a nutmeg grated, twelve ounces flour, two teaspoonfuls baking powder. Beat butter and sugar to a cream, then add the eggs, milk, and nutmeg. Mix well, and add the flour and baking powder. Work to a smooth dough. Roll out, and cut to suit your fancy. Bake in a hot oven.

FRUIT CAKE.

Twelve ounces butter, one pound sugar, six eggs, one gill brandy, one teaspoonful each of grated nutmeg and cinnamon, one pound flour, half a pound seeded raisins, half a pound currants, and four ounces citron. Beat butter and sugar to a cream, add and beat in the yolks, then the spices and the beaten whites alternately with the flour, one half of each at a time. Beat well, then stir in the fruit that has been

dredged with flour. Bake in loaves in a moderate oven.

RICH COOKIES.

Half a pound butter, twelve ounces sugar, half a pint sour milk, one egg, one teaspoonful saleratus, vanilla extract, and sufficient flour to form a medium dough. Cut to suit your fancy. Bake in a hot oven.

ORANGE LAYER CAKE.

One cup butter, two cups sugar, three cups flour, nine eggs, two teaspoonfuls baking powder, rind of two oranges grated. Beat butter and sugar to a cream, add eggs beaten separately, then the orange rind, flour, and baking powder. Bake in jelly-cake pans.

FILLING.

Three whites of eggs beaten very stiff, two cups powdered sugar, juice of two oranges. If too soft, add more sugar. Place between the cakes. Dust top of cake with fine sugar.

WHITE MOUNTAIN CAKE.

One and a quarter pounds sugar, twelve ounces butter, flavor with mace and lemon, ten whites of eggs beaten stiff, ten yolks of eggs beaten to a cream,

one pint milk, one pound flour, six ounces corn starch, and two ounces baking powder. Sift flour, starch, and baking powder together. Beat butter and sugar to a cream, add flavors and yolks. Mix smoothly, then mix in the beaten whites, then the milk, and by degrees the flour, etc. Work until very light. Bake in jelly-cake pans, about half an inch thick, in a hot oven. When cold, place four layers together with any kind of highly flavored icing between each layer, and sift fine sugar on top.

SPICE CAKES.

One pint molasses, half a pound sugar, half a pound lard, one ounce saleratus, one pint water, two and a half pounds flour, three eggs, mace, cloves, allspice, cinnamon, a little of each. Mix all together. Now form into small round balls with your hands, using flour to prevent sticking. Place on pans, and flatten out a little with the palm of your hand. Now make an indentation with your finger in the center of each one, about half way through the cake. Fill this hole with any kind of stiff jelly. Bake in a moderate oven.

ALMOND TARTS.

Line small scalloped cup-cake moulds with the above dough. Bake lightly. Now fill about half full

with any marmalade or jelly. Fill the moulds with sponge cake dough and bake. When cold, remove from the pans, and ice the tops with water icing. Sprinkle the tops with chopped almonds.

ITALIAN PASTE FOR TARTS.

Twelve ounces flour, five ounces powdered sugar, six ounces lard, one egg and two yolks. Lemon flavoring. Mix all together.

BERWICK SPONGE CAKE.

Nine ounces sugar, six eggs, twelve ounces flour, two teaspoonfuls cream tartar, one of saleratus, lemon, pinch of salt. Beat eggs and sugar very light, add half the flour and all the cream tartar dissolved in a cup of water. Beat a while, then add the balance of the flour and saleratus dissolved in half a cup of water. Mix well. Bake in a moderate oven.

COCOANUT LOAF.

Half a pound of butter, one pound sugar, one tablespoonful rose water, half a pound flour, six eggs, one pound grated cocoanut. Cream butter and sugar,

then add one third of the flour. Mix in the beaten eggs, then the balance of flour in two parts. Beat well; add cocoanut. Bake in a loaf in a moderate oven.

CRUMB CAKE.

Four ounces lard, one pound sugar, two pounds flour, twelve ounces powdered cake crumbs, half an ounce hartshorn, one pint milk, four eggs. Mix all well together. Roll out, and cut into strips about two inches wide and the length of your baking tins. Cover with granulated sugar, and bake in a hot oven. When cold, cut into oblong pieces.

CREAM SPONGE CAKE.

Half a pound butter, half a pound sugar, five eggs, half a pound flour, mace and lemon. Beat butter and sugar to a cream, add eggs, one at a time, beating thoroughly all the time, then add and mix in lightly the flour. Bake this in a very thin sheet in a hot oven. When cold, cut into three equal pieces. Place on top of each other, with a rich custard spread between *thinly*. Sprinkle grated cocoanut on top of the custard between each cake. Now ice with water icing, and cut into small pieces. Make the custard

with one pint milk, four yolks, four ounces sugar, and one ounce corn starch.

HONEY CAKES.

Six eggs, two whites reserved for icing, one pound brown sugar, one pound flour, one teaspoonful baking powder, four ounces citron, one ounce each of candied orange and lemon peel, half a pound almonds, mace, cinnamon, cloves, allspice. Have the almonds, citron, etc., chopped very fine. Mix all together, roll out, and cut in square shape. Make a thin icing of two whites of eggs and pulverized sugar, and ice each one on top. These are very fine.

RICH JUMBLES.

One cup butter, three cups sugar, six eggs, eight cups flour, one teaspoonful saleratus, two of cream tartar. Mix butter, sugar, and eggs to a cream, add saleratus dissolved in a little milk, then add flour and cream tartar. Roll very thin. Cut with jumble cutter. Bake in a hot oven.

FRUIT CAKE WITHOUT LIQUORS, NO. 1.

One cup butter, one cup sugar, one cup very strong coffee, one cup molasses, one egg, four cups flour, one pound seeded raisins, half a pound currants, four

ounces citron cut thin, one teaspoonful saleratus, two of cream tartar, two teaspoonfuls each of cloves and cinnamon, one nutmeg grated. Mix butter and sugar to a cream, add the egg and coffee, then the molasses and spices. Now add the flour, in which are sifted the cream tartar and saleratus. Now add the fruit dredged with flour. Bake in loaves in a moderate oven.

FRUIT CAKE WITHOUT LIQUORS, NO. 2.

Soak three cups of dried apples over night. Chop fine. Add two cups molasses, and cook slowly one hour. When cool, add one cup sugar, one cup raisins, one cup sour milk, one teaspoonful saleratus, three eggs, and flour enough to make a fairly stiff dough. Add spices and lemon. Bake in loaves in a moderate oven.

MINUTE LOAF CAKE.

Half a cup butter, one and one half cups sugar, three cups flour, one cup milk, two eggs, two teaspoonfuls cream tartar, one of saleratus, nutmeg.

Mix all thoroughly in the usual way. Bake in loaves in a moderate oven.

CURRANT CAKE.

Two cups butter, two cups sugar, four cups flour, one cup milk, seven eggs, one pound currants, one teaspoonful saleratus, two of cream tartar. Mix butter and sugar to a cream, add eggs gradually, then the milk. Stir well, then add flour and currants. Bake in a loaf or sheet in a moderate oven.

CHOCOLATE LAYER CAKE.

Half a cup butter, one and one half cups sugar, half a cup milk, three eggs, two and one half cups flour, half a teaspoonful saleratus, one teaspoonful cream tartar. Mix in the usual way, and bake in jelly-cake pans. This will make three.

Finish with the following

CHOCOLATE ICING.

Take one egg, and beat thoroughly. Add sufficient fine sugar to properly sweeten it, and thicken with powdered chocolate or cocoa. Spread between and on top of the cake while warm.

TILDEN CAKE.

One cup butter, two cups molasses, one cup milk, five cups flour, five eggs, one teaspoonful saleratus,

one pound raisins, one pound currants, one teaspoonful each of cloves, allspice, and cinnamon, and one nutmeg grated. Mix in the usual way, and bake in loaves in a moderate oven.

CHOCOLATE CAKE.

One cup butter, two and a half cups sugar, five eggs, one cup milk, three cups flour, two teaspoonfuls baking powder, two teaspoonfuls extract vanilla, and four ounces melted chocolate. Mix butter and sugar to a very light cream. Beat the yolks very light and add to it. Now add the milk and flour with the baking powder mixed into it. Work smooth, then add the beaten whites. Stir as quickly as possible, and add the vanilla and melted chocolate. Mix well, and bake in pans in a moderate oven.

PLAIN COOKIES.

Half a cup butter, one cup brown sugar, one egg, two tablespoonfuls sour cream, a little soda, cloves, cinnamon, and nutmeg. Flour to make a fairly stiff dough. Roll thin, and bake in a hot oven.

SEED CAKES.

One cup butter, two cups sugar, three eggs, half a cup of caraway seeds, half a cup of milk, flour to roll.

Roll very thin, with powdered sugar on the board. Bake in a hot oven.

RAISIN CAKE.

One cup butter, one cup sugar, one cup milk, one cup seeded raisins, three eggs, one teaspoonful saleratus, three cups flour, mace, lemon, cloves, and allspice. Cream butter and sugar, add eggs, beat well, then add milk and saleratus; flour and fruit last. Bake in a sheet in a moderate oven.

PORK CAKE.

One pound pork chopped fine. Let it boil two minutes in half a pint of water. Now mix with it two cups molasses, two cups sugar, three eggs, two teaspoonfuls saleratus, two teaspoonfuls each of cloves, allspice, and cinnamon, a little mace and lemon, and flour enough to make a medium dough. This makes three loaves. Bake in a moderate oven.

COFFEE CAKE.

Half a cup butter, one cup sugar, one cup molasses, three eggs, one teaspoonful saleratus, half a pound raisins (seeded), one cup of very strong coffee, spices, and flour to make a soft dough. Bake in a loaf in a moderate oven.

MOUNTAIN CAKE.

Half a cup butter, one cup sugar, two eggs, two cups flour, half a cup milk, half a teaspoonful saleratus, one of cream tartar. Mix butter and sugar to a very light cream, add eggs, then milk, and lastly, the flour. Flavor with vanilla. Bake in a moderate oven in sheets.

MARBLE CAKE.—DARK MIXTURE.

Half a cup butter, half a cup sugar, half a cup molasses, yolks of four eggs, one third cup milk with soda size of a pea, one and three quarters cups flour, half a teaspoonful each of mace, cinnamon, and allspice, one teaspoonful of cloves and one nutmeg grated. Mix all together in the order named.

LIGHT MIXTURE.

Half a cup butter, one cup sugar, whites of four eggs, one third cup milk with piece of soda size of a pea, one and three quarters cups flour. Flavor with rose, vanilla, or extract of almonds. Mix butter and sugar to a cream, add the beaten eggs, then milk, then flour. Put alternate layers of these two mixtures in paper-lined pans until all is used. Bake in a moderate oven.

CORN STARCH CAKE.

One cup butter, one and a half cups sugar, one and a half cups flour, half a cup corn starch, half a cup milk, four eggs, one teaspoonful cream tartar, half a teaspoonful saleratus. Mix butter and sugar to a light cream, add eggs beaten separately, then the milk and saleratus, then flour, starch, and cream tartar sifted together. Bake in loaf or sheet pans in a moderate oven.

FEATHER CAKE.

One cup sugar, one cup milk, two cups flour, half a teaspoonful saleratus, one of cream tartar, two eggs, one tablespoonful melted butter. Beat whites of eggs very stiff, add sugar gradually, now add the beaten yolks, then the milk and saleratus, then flour and cream tartar, melted butter last. Bake in a rather quick oven.

JENNY LIND CAKE.

One egg, one cup sugar, one cup milk, two and a half cups flour, one tablespoonful butter, one teaspoonful saleratus, two of cream tartar, and a pinch of salt. Mix all together. Bake in jelly cake pans. Put two together with jelly between, and sift the top with fine sugar.

ALICE CAKE.

Five cups flour, one cup sugar, one cup butter, half a cup molasses, four eggs, one teaspoonful saleratus. Beat butter, sugar, molasses, and soda together, add the eggs beaten separately, then flour. May also add fruit, if preferred. Bake in sheets in a moderate oven.

CUP CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, nutmeg, one teaspoonful saleratus. Beat eggs, sugar, and nutmeg very lightly, melt the butter and pour into the eggs and sugar. Beat the flour in as quickly as possible. Dissolve the saleratus in a tablespoonful of vinegar and work in. Bake in sheets in a moderate oven.

HUCKLEBERRY CAKE.

One cup butter, one cup milk, five eggs, two cups sugar, three cups flour, one teaspoonful saleratus, one nutmeg grated, and one quart ripe huckleberries dredged with flour and mixed in after all the other ingredients are mixed together. Bake in loaves in a moderate oven.

QUEEN'S CAKE.

Two cups butter, three cups sugar, one cup milk, five cups flour, five eggs, one pound raisins, wine-glass of wine, one teaspoonful saleratus, nutmeg and cinnamon to taste. Mix butter and sugar to a cream, add raisins, flour, and saleratus. Now beat the eggs very lightly and add those, then the milk and spices, wine last. Beat all together until very light. Bake in a moderate oven.

WEBSTER CAKE.

One cup butter, three fourths cup molasses, one gill milk or brandy, three fourths cup sugar, two eggs, one teaspoonful saleratus, three cups flour, half a pound citron, one and a half cups seeded raisins, one and a half cups currants, spices to suit the taste. Mix all together. Bake in a moderate oven.

EXCELSIOR CAKE.

One cup butter, one cup sugar, one cup molasses, one cup milk, three cups flour, four eggs, one and a half teaspoonfuls cream tartar, one of soda, two pounds raisins chopped fine, nutmeg, and a little brandy. Mix all well together. Bake in two loaves. This cake will keep two months.

GOLD CAKE.

Three fourths cup butter, one cup sugar, yolks of eight eggs, two cups flour, half a cup milk, half a teaspoonful soda, one of cream tartar. Cream butter and sugar, add and work in the eggs, then the milk, flour last. Bake in a moderate oven.

SILVER CAKE.

Half a cup butter, two cups sugar, three fourths cup milk, two and a half cups flour, whites of eight eggs, half a teaspoonful saleratus, one of cream tartar. Mix butter and sugar to a cream, add milk and saleratus, then the beaten whites, flour and cream tartar last. Bake in a moderate oven.

COCOANUT CAKE, NO. I.

One cup sugar, one cup flour, half a teaspoonful cream tartar, one fourth teaspoonful saleratus, one tablespoonful boiling water, three eggs. Beat yolks with the sugar, then add the beaten whites, then the flour, then the water and saleratus. Mix well, and bake in three layers in a hot oven.

Make an icing of two whites of eggs and six tablespoonfuls of fine sugar. Spread one of the cakes with

this, and sprinkle with grated cocoanut. Proceed in like manner until all are used. Ice the top in the same way.

COCOANUT CAKE, NO. 2.

One cup butter, three cups sugar, one cup milk, one teaspoonful soda, two of cream tartar, five eggs, one grated cocoanut. Use half the cocoanut in the cake, the balance in the icing, three cups flour. Mix in the usual way. Bake in a sheet in a moderate oven. Ice with an icing made from the whites of two eggs, fine sugar, and the cocoanut.

TEA COPERS.

Two cups flour, one cup milk, one egg, one tablespoonful melted butter, one teaspoonful saleratus, same of cream tartar. Mix all well together. Bake in muffin rings, in a hot oven, about twenty minutes.

LEMON CAKE.

Three fourths cup butter, one and a half cups sugar, one teaspoonful cream tartar, one half teaspoonful saleratus, one quarter cup milk, two eggs, one and three fourths cups flour. Mix all together, add the juice of two lemons. Bake in jelly-cake pans. Grate

off the rind of one lemon, mix with fine sugar and the white of one egg. Do not make it very stiff. When the cake is cold, put two together with this filling between. Dust with fine sugar.

DELICIOUS CAKE.

One cup butter, two cups sugar, one cup milk, three eggs, one half teaspoonful soda, one of cream tartar, three cups flour. Beat butter and sugar together well, add yolks, then the beaten whites, then milk and soda, then flour and cream tartar. Bake in a moderate oven.

JENNY LIND CHOCOLATE CAKE.

Half a cup butter, one cup sugar, yolks of three eggs and white of one, half a cup milk, one and a half cups flour, two teaspoonfuls cream tartar, one of soda. Bake in three layers in a hot oven.

FILLING.

Whites of two eggs beaten stiff, one cup powdered sugar, four tablespoonfuls grated chocolate, a little vanilla. Beat all well together. Spread between the cakes and on top.

CORN CAKE.

One cup Indian meal, two cups flour, three fourths cup sugar, four eggs, three teaspoonfuls baking powder, butter size of an egg, one pint milk. Mix all together. Bake in a sheet in a hot oven.

GRAHAM GEMS.

One and a half cups Graham flour, one and a half cups wheat flour, three fourths cup sugar, three teaspoonfuls baking powder, butter size of an egg, one pint milk, and four eggs. Mix all well together, and bake in gem pans.

ICINGS FOR CAKE.

ROYAL ICING FOR ORNAMENTING.

Take the whites of two or three eggs, being very particular to remove *every particle of yolk*. Place in a very clean bowl. Now stir in sufficient of the very finest pulverized sugar, to make a medium thick paste. Now add ten or fifteen drops of citric acid. (Procure some dry citric acid at any drug store, and dissolve it in water.) Lemon juice may also be used, but the acid is best. This is to produce a gloss, also to whiten the icing. Now with a small wooden spatula beat this paste until it is very light and stiff, so stiff that when you take out the spatula the icing will stand up in drops; then it is done. Do not add any more sugar after beginning to beat it, as that would make it very heavy. The object is to produce as stiff an icing as possible, and at the same time to have it light and spongy.

EGG ICING.

This icing is exactly the same as royal icing, except that you do not beat it quite as stiff. It is also a good plan to add a tablespoonful of water to the eggs before putting in the sugar. Beat until by lifting up the spatula the icing that drops from it will remain for a few minutes on top of the batch and gradually run smooth; then it is done. This icing is used to cover the cake with before ornamenting. You can also use it for any kind of cake, whether you intend ornamenting it afterwards or not.

DIRECTIONS FOR ORNAMENTING A CAKE.

First take your cake and trim it nicely all around, removing all the crumbs. Then, if there are any holes or crevices on the surface of the cake, fill them up smoothly with a little of the icing mixed with some of the crumbs. Now with a knife spread a thin coating of the egg icing over the cake, and place in the oven to dry. When dry, remove from the oven and let it cool. When *thoroughly cold* spread on another layer of icing, this time a little thicker than before, and be sure to have it perfectly smooth. Place in the oven again, and let it remain only a few minutes. When cold it is ready to ornament. Procure

a rubber bag and set of ornamenting tubes from any confectioner's supply-house, and fit one of the tubes to the bag. Partially fill the bag with royal icing, and close up the top. Now, by gently pressing the bag, you force the icing through the tubes. First, take a small cornucopia, folded from brown paper, and fill with the icing. Close up the top and cut off the end. By pressing this, you will form a small thread of icing. With this paper tube of icing mark out on the cake your design. You can then run over it with the large tube. These tubes come in a variety of designs. By using several different kinds on one cake a pretty effect is produced. The only way to obtain any proficiency in this work is by steadily practising. With a little practice anybody can form the most complicated designs very easily.

To ornament a square loaf cake, proceed in the same way, only while the second coat of icing is moist, mark it in slices on the top and sides, then ornament each slice with the *large* tubes. Small flowers and leaves for decorating can be procured at any confectioner's supply-house. These are used for the centers of round cakes. This is all the instruction necessary. To become a good ornamenter, follow these directions carefully, and *practice*. Partic-

ular care must be taken to have the royal icing stiff enough. You cannot have it too stiff.

WATER ICINGS.

Take some of the very finest pulverized sugar, and add sufficient cold water to form an icing. This may be used white or colored, and flavored to suit your fancy. It is made very easily and quickly, and is used a great deal by confectioners.

CHOCOLATE ICING.

Melt two ounces Baker's chocolate in a suitable bowl by placing in the oven. Add to it four ounces of fine sugar, and thin down to the proper consistency with *hot* water. Use while warm. Do not make it too thin.

ORANGE ICING.

This will be found in receipt for the famous Portsmouth orange cake in this book.

CARAMEL ICING.

Two cups granulated sugar, two thirds cup milk, butter size of an egg. Place on the stove, and boil briskly until it becomes of the consistency of syrup.

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This will take not over five minutes. Now remove it from the fire. Set your kettle in a pan of cold water, and beat rapidly until it turns white, then spread on the cake; flavor it with vanilla. Spread melted chocolate on top very thinly.

ANOTHER CHOCOLATE ICING.

Make same as caramel. Add a small piece of chocolate to it before beginning to beat it. Very nice.

A CHAPTER ON PUFF PASTE.

Take one pound flour, one pound butter, one egg, a pinch of salt, juice of one lemon. Wash the butter thoroughly in *cold* water. Form into a square cake, and let it remain where it will keep cold and firm. Now take the flour, salt, egg, and lemon juice, and form it into a paste, with *cold water*, of the same consistency as the butter. Do not knead too much, or it will become tough. Now place this dough on your board which is sprinkled with flour, and roll out to about half an inch thick. Now place the square cake of butter in the center of this piece of dough.

Fold the sides of the dough over this cake of butter, and roll out again into an oblong thin sheet. Fold up in three parts. Now roll again, and fold up in the same way. Now put the dough on a pan and place it on the ice. Let it remain there for half an hour. Now repeat this operation three times, putting it on the ice between each time. In making puff paste, the board, hands, and rolling-pin must be kept lightly dusted with dry flour all the time, in order to prevent the surface of the paste from adhering to them and tearing off, which it is likely to do toward

the end of the operation, when the layers become very thin. The lightness of this kind of paste arises from the steam, generated while baking, raising up or blistering the layers of paste, which at the same time absorb the intervening layers of butter as these melt. Hence, puff paste requires a rather hot oven, in order that this blistering, which of course takes place progressively from the surface inward, may commence before the outer layers become so dried and hardened as to prevent it.

CREAM ROLLS OR POKER ROLLS.

The proper name for these is cream rolls. In some localities they are called poker rolls, why I do not know. They are made as follows:

Have some tin tubes made four and a half inches long by three fourths of an inch in diameter on one end, tapering to five eighths of an inch on the other end. Now roll out some puff paste thin. Cut into strips about three fourths of an inch wide with a scalloped wheel made for the purpose. Now wet these on top with a brush dipped in milk. Wind these strips around the tin tubes, the wet side out, and lap over each time. Now dip on one side with granulated sugar. Bake in a hot oven. When done, they

may be slipped off the tubes very easily. Fill as follows :

Whip up stiff the whites of five eggs ; flavor with vanilla. Add gradually, by handfuls, half a pound of fine sugar ; that is, use half of it in this way, the other half put in all at one time, stirring lightly. Put this mass into the canvas bag, and insert the end into one end of the rolls, press slightly, and thus fill each one.

PATÉ SHELLS.

Roll puff paste to the thickness of three quarters of an inch. Cut with a round scalloped cutter. Place on a smooth baking sheet, *not greased*, and with a small round cutter, one inch in diameter, dipped in flour, make an incision in the center of each one, extending half way through the piece of dough. Bake, and when cold remove the center piece with a small knife. Now dig out the inside of the shell, saving the center piece to fill the hole with again. These are filled with oysters, chopped chicken, and a variety of such fillings.

PIES.

Puff paste also makes an excellent top crust for pies. It is not my purpose to use the space in this book for pie receipts, as plenty of first-class pie

receipts can be found in any receipt book. I have, however, two which I think are not very well known, so I will give them here.

COCOANUT PIES.

Half a pound freshly grated cocoanut, half a pound sugar, two eggs, a little milk, about one gill, and two tablespoonfuls melted butter, a small handful of flour. Put the sugar and eggs in a bowl, and beat very lightly. Now add the flour, butter, and milk, and stir in the cocoanut. Do not mix much after putting in the flour. Now line your pie plates with puff paste, or any good pastry dough, and fill with this filling. Now place a rim of puff paste, about an inch wide, all around the edge of the plate, using a little milk to make it adhere to the bottom. Bake in a hot oven.

OYSTER PIES.

Drain one quart of oysters, and, after lining the pie plates with puff paste, divide the oysters in three pies, season with pepper, salt, and lemon juice. Place small pieces of butter all over the pies, and cover with puff paste. Bake in a hot oven.

CHEESE STRAWS.

Roll puff paste very thin. Cut into very narrow strips, half as wide as your little finger and about six inches or more long. Wet the tops with milk, and sprinkle with grated Parmesan cheese. Bake in a hot oven.

HOW TO BLANCH ALMONDS.

Bring some water to a boil, and put in your almonds, shelled, of course. Let these remain on the fire, stirring occasionally, until the skins can be easily forced off. Remove from the fire, pour into cold water, and proceed to remove the skins. This is done by taking each almond between your thumb and middle finger, and pressing hard against the board or table. It is very easily done. When all are blanched, wash them thoroughly in cold water and spread out on paper-covered pans to dry.

SALTED ALMONDS.

Take one pound of blanched and dried almonds, Put them into a bowl, and add to them about one half of the white of an egg, just sufficient to moisten them. When thoroughly moistened, sprinkle plentifully with fine table salt. Spread them on a pan, and place in the oven. Every few minutes, while they are in the oven, stir them. When all are a light brown color, remove from the oven and sift off the superfluous salt through a flour sieve.

DEVEILED ALMONDS.

Take one pound of blanched almonds. Split each one in half. Now fry them in butter until they are nicely browned, then sprinkle with cayenne pepper and salt, using twice as much pepper as salt. Serve quite hot.

GLACÉ FRUIT AND NUTS.

Always prepare your fruit the night before you intend using it. If oranges, peel carefully; be careful not to break the inside skin. Remove every particle of the inside white pith. Now separate into their natural divisions. Place in a warm place to dry. It is best, when possible, to place on an inverted sieve. If French fruit of any kind, carefully wash it, removing all the sugar, and let it dry in the same way. Nuts do not need any preparation. Take about one pound cut loaf sugar and put into a clean stew-pan with a little cold water and about a quarter of a teaspoonful of cream tartar. Let this boil, *without stirring*, until by dipping a little in COLD water it becomes very brittle. Now remove from the fire, and dip in your fruit or nuts one piece at a time, removing from the hot sugar with a fork, and place on a greased pan. Put in a cool place. By using a variety of fruits and nuts a handsome assortment can be made. Pile up on a glass dish when ready to serve.

A CHAPTER ON WINE JELLIES.

SHERRY WINE JELLY.

Put two quarts of *boiled* water in a clean kettle; add four ounces clear gelatine (five ounces in summer), also one pound sugar, scant half ounce crushed coriander seeds, same of fine stick cinnamon, a few whole cloves, and a small piece of whole mace. Let all this stand over night, closely covered. The following morning add to it one scant teaspoonful powdered citric acid, the juice of two small lemons, and the peeled rind of one lemon. Place the whole on the fire, and keep constantly stirring until it commences to simmer. In the meantime beat up the whites of four eggs. Now stir this in the batch, and keep on stirring until the batch rises in the kettle and commences to bubble and boil, then remove from the fire for a few minutes, then place it on again, let it boil up again, and then remove from the fire. Now cover it closely, and after a few minutes you will find the scum on top to break; then is the time to strain. Just before straining, add three fourths of a pint of good sherry wine, and half a teaspoonful of burnt

sugar for coloring. Strain through a fine flannel bag. The first that goes through must be returned to the bag, as it will not be clear. Now wet your jelly moulds, and fill and set away to cool. When ready to serve, turn out on a platter. If necessary, dip the mould in a little warm water, or you can let the jelly get cold in a bowl, and when thoroughly cold chop it in small square pieces and serve in small glasses. This jelly should be very clear, and it will keep a long time if kept in a cool place.

ORANGE JELLY.

Two quarts water, five ounces gelatine, juice of two oranges, sliced rind of one orange, juice of one lemon, sliced rind of half a lemon, scant teaspoonful citric acid (dry), one pound sugar, half a pint sherry wine, *no spices*, four whites of eggs beaten stiff. Color a trifle with burnt sugar and a few drops of carmine. Proceed exactly as for sherry jelly.

MARASCHINO JELLY.

Same as above, with no spices, liquors, or colorings. Use one fourth pint of Maraschino. This jelly is as clear as water, and may be improved in the following way:

Wet a jelly mould, and fill it about a quarter full of the jelly. Place on ice to harden. Have some nice bright cherries or other French fruits cut into squares, or green grapes, or orange slices, and place some of them in your mould, on top of the hardened jelly. Now put in another layer of the jelly. Let that harden also, then put in more fruit. Proceed in this way until the mould is full. When this is turned out on a platter, it makes a very handsome dish.

PUNCH JELLY.

Same as sherry jelly, using instead of the sherry about one gill brandy and half a gill Old Jamaica rum.

CHAMPAGNE JELLY.

Dissolve two ounces gelatine in one quart of cold water. Put into a kettle with the juice of two lemons and three oranges, two whole eggs and the whites of two more, the four egg shells, and twelve ounces sugar, mix all together, and add another pint of water. Put this on the fire and stir occasionally until it boils, then set on the back of the stove for fifteen minutes. Then add one pint champagne, and strain through a flannel bag. Pour into the moulds and set in a cool place to congeal.

ANOTHER WINE JELLY.

One quart water, juice of three lemons and rind of one lemon, two ounces gelatine, whites of three eggs, well beaten. Place all on the fire with a stick of cinnamon, and let it boil once. Stir occasionally. Now remove from the fire, let it stand a few minutes, strain through the bag. Flavor with any wine you prefer, and color to correspond. For instance, sherry should be colored with a few drops of burned sugar, claret with a few drops of carmine, etc.

COFFEE JELLY.

One quart water, two ounces gelatine, three whites of eggs, one very strong cup of made coffee, Mocha is best. Place all on the fire. Let it boil up once. Strain through the bag. Serve with cream. Very nice.

PART SECOND.

ICE CREAMS AND ICES.

DIRECTIONS FOR FREEZING AMERICAN ICE CREAMS.

In the first place, it is of course necessary to have a first-class freezer. There are a number of good freezers in the market. (See last page of this book.) Now put your freezer together, being careful that everything is in its proper place. Chop your ice very finely. Use about *three pints* of coarse salt to a one-gallon freezer. Don't use more than this quantity of salt while freezing. Now sprinkle about one half of the salt on the ice and mix well together. Fill around the freezer into which you have previously put the cream. Fill the freezer as full as possible with the ice and salt, and put the rest of the salt on top. Now turn the crank *lively*. Never fill your freezer more than half full of cream, and turn the crank until it becomes full. It will then be hard enough. Now flavor it as you wish. Take out the dasher, or beater, and put a cork in the hole

in the cover. Let off the water and add *plenty of salt* and ice. Sprinkle salt on top, and cover with a piece of old carpet. Let this stand a couple of hours to harden. In case you wish to make two or more flavors, you must have extra packing cans and tubs. Pack as many as you need, and divide the cream after it is frozen. Then you can flavor each one as you wish. That is the advantage of freezing the cream before flavoring, as if you flavored it first you would be obliged to make two or more freezings. If the water rises in the tub, while freezing, enough to be bothersome, let off a little of it by removing the wooden plug in the side of the tub.

DIRECTIONS FOR MOULDING AMERICAN ICE CREAM.

There are a variety of moulds used for ice cream, but the most popular are the bricks and melons. Be sure that the mould is very clean, then fill compactly with your ice cream. This may be done immediately after flavoring it, or you may wait an hour or two until the cream becomes firmer. Several flavors can be put in one mould. In that case, smooth each layer before adding another one. After the mould is filled, smooth the top, and with some firm lard cover thickly the upper outside edge of the mould at the rim, where

the cover meets the mould. Place on your cover, and remove the superfluous lard. Now bury in ice and salt, using plenty of salt. Let it remain for an hour or two. When ready to serve, dip the mould into luke warm water for a moment. Wipe dry, remove the cover, and turn out on a platter. It will drop out very easily, the warm water loosening it from the mould.

The use of lard is to form a barrier to the salt water which otherwise would enter the mould, thereby spoiling the cream.

VANILLA ICE CREAM.

This is the most popular flavor, and is made by simply flavoring to taste with pure vanilla extract. Do not use cheap extracts, as they spoil the best of ice cream.

The following receipts are arranged for one gallon of ice cream. If more or less is made, use proportionately :

CHOCOLATE ICE CREAM.

Take three ounces Baker's chocolate and dissolve it with heat, add to it three ounces sugar. Thin it down with milk, added gradually, until it is of the con-

sistency of thick syrup. Now strain into the cream, and mix thoroughly.

CRUSHED STRAWBERRY ICE CREAM.

Take one quart nice ripe strawberries, hull and wash them perfectly free from sand. Place them in a bowl and cover with fine sugar. Partially mash them with your hand and add a few drops of red coloring, pour into the cream. This is very fine.

RECEIPT FOR AMERICAN ICE CREAM.

Take two quarts rich cream—if very rich, three pints cream and one pint milk—and twelve ounces fine sugar. Mix thoroughly together, to dissolve the sugar. Strain into the freezer, and freeze exactly as directed. If directions are followed, especially as to the quantity of salt used, this receipt will make one gallon of ice cream.

This is the foundation of all American ice creams. When frozen, flavor as you wish.

STRAWBERRY ICE CREAM.

Rub some nice ripe strawberries through a sieve. Take half a pint of the juice made and four ounces sugar, or more if you wish it very sweet. In winter,

or when fresh strawberries are not obtainable, good strawberry and other fruit juices can be purchased. Use in same way.

PISTACHIO ICE CREAM.

Use about a teaspoonful of extract pistachio and a few drops of green coloring, or pound four ounces pistachio nuts, with a little water, in a mortar to a smooth paste. Add to the cream, and color with green coloring.

PINEAPPLE ICE CREAM.

Take a nice ripe pineapple, peel it and cut into thin slices ; cover with fine sugar, and let it stand over night. The next day extract the juice from it by pressing through a sieve or through a fruit press. Use half a pint of this juice to one gallon of cream.

BISQUE OR MACAROON ICE CREAM.

Take half a pound stale macaroons and reduce to a powder. If not hard enough to roll, place in the oven to dry. After reducing them to a fine sifted powder, add sufficient nice sherry to moisten them. Add this to the cream, and mix thoroughly in.

BANANA ICE CREAM.

Slice six nice ripe yellow bananas very thinly. Do not use the red variety, as the flavor is not as nice. Mix these into the cream.

PEACH ICE CREAM.

This can only be made during the peach season, as there is no substitute to use at other times.

Take a dozen nice ripe peaches. Peel and stone them. Then cut in small pieces, and add sufficient fine sugar to sweeten them, and a few drops of carmine to color a delicate pink.

LEMON ICE CREAM.

Flavor to taste with extract of lemon, or take a fine bright lemon and remove the essential oil from the skin by rubbing on a piece of loaf sugar. When the sugar contains sufficient of the oil, dissolve it in the juice of the lemon and a little water and you will have the finest lemon flavor that can be produced.

BROWN BREAD ICE CREAM.

Take six ounces dry brown bread. Reduce to a fine powder. Add to the cream. Very nice.

SWEET POTATO ICE CREAM.

Take two large sweet potatoes and boil them until soft. Remove the skins and mash them to a smooth paste. Add to the ice cream and mix in well.

VIOLET ICE CREAM.

Flavor to taste with extract of violet and color with violet coloring (both harmless preparations). It may be improved by the addition of a small quantity of crystallized violet leaves added to the mixture and thoroughly worked in.

GINGER ICE CREAM.

Flavor with extract of ginger and add two ounces crystallized ginger cut into small pieces.

COFFEE ICE CREAM.

Make a very strong decoction of coffee and use sufficient to color a delicate brown. This is excellent.

ORANGE ICE CREAM.

Exactly the same process as for lemon ice cream, using oranges, of course, instead of lemons.

HARLEQUIN OR NEAPOLITAN ICE CREAM.

These are simply a combination of three or more different colored and flavored ice creams arranged in layers in a brick mould. Neapolitan is generally made with three colors, red, yellow, and green, viz., strawberry, vanilla, and pistachio. It may be varied.

DIRECTIONS FOR FREEZING AND MOULDING FRENCH
ICE CREAMS AND WATER ICES.

Pour the mixture in the freezer, filling very nearly full, as these creams and ices do not swell very much. Fill around your freezer with ice and salt, using about two thirds ice to one third salt, mixed well together. You need not be afraid of using too much salt. Now turn the crank *slowly* and *steadily* until you can turn it no longer. Then flavor as you wish. Finish exactly the same as American ice cream.

In moulding these creams or ices it is not necessary to use lard, they being so much solidier that the salt water cannot enter them so easily. Instead of lard, use brown paper placed on top of the cream after filling into the mould. Have the paper larger than the mould, so that when the cover is placed on it will fit tightly.

RECEIPT FOR FRENCH ICE CREAM.

Place three quarts of cream on the fire and bring to the boiling point, but do not allow it to boil. Place in a suitable vessel one and one half pounds of sugar and nine eggs. Mix well together. Now add the hot cream gradually, beating well all the time. Return it to the fire, and stir constantly until it thickens, then remove from the fire and strain. When cold, freeze as directed. When frozen properly this cream is as smooth as butter. Flavor as you wish.

MARRON OR CHESTNUT ICE CREAM.

Take a quantity of large chestnuts and boil them. Take off the outer shell and inner skin, and pound the nuts to a smooth paste in a mortar with a little cream and sugar. Add this paste to French ice cream, with a little vanilla. Mix well, and mould as other creams.

Other flavors are used the same as for American ice cream.

DIRECTIONS FOR MAKING FANCY FRUIT ICES.

The moulds for making these are made of lead, and can be procured at any confectioners' supply house. They come in a variety of designs and sizes, viz.:

animals, birds, fruits, flowers, etc. They are made in two or more pieces, hinged together. Fill them with fruit ices or sherbets, using the different colors to correspond with nature. Orange, lemon, and raspberry ices are mostly used. With these three colors, pretty ices can be made. They may also be made with French ice cream of different colors, or with a combination of both cream and ices. The operator has a chance to use a great deal of skill and taste in this work, but must use his own judgment, as there are no regular rules for filling these moulds. With a little practice any housekeeper can produce as good results as a practical confectioner. When the moulds are filled, press the different sections together firmly, and place in broken ice and salt. Use plenty of salt. Let them remain about an hour (no longer), and then dip each one in lukewarm water. They will then slip out of the moulds easily. Now wrap each one in waxed paper and place in a freezer packed in ice and salt until ready for use. Pile up on a dish and send to table. They will remain firm for ten or fifteen minutes after taking out of the freezer.

RECEIPTS FOR WATER ICES OR SHERBETS.

These are combinations of pure fruit juices with water, properly sweetened, and frozen very hard.

ORANGE WATER ICE.

Take two quarts water, two pounds sugar, add to it the grated rind of two oranges, and the juices of six oranges and six lemons. If not sufficiently sour, add more lemon juice. Now beat up the whites of two eggs very stiff, and add and beat into the mixture. Strain into the freezer, and freeze as directed.

LEMON WATER ICE.

Two quarts water, two pounds sugar, grated rind of two and juice of six or eight lemons. Finish as above, and freeze.

PINEAPPLE WATER ICE.

Two quarts water, one and a half pounds sugar, juice of one large pineapple, and juice of four lemons. Finish as above, and freeze.

RASPBERRY WATER ICE.

Two quarts water, one and one half pounds sugar, juice of three lemons, and of one quart ripe raspberries, or when they cannot be obtained, flavor to taste with raspberry juice. Color dark red with vegetable coloring. Finish in usual way, and freeze.

STRAWBERRY WATER ICE.

Same as raspberry, using strawberry juice instead of raspberry.

COCOANUT WATER ICE.

One pound freshly grated cocoanut, three quarts water, wine glass of Rhine wine. Place on a fire and boil fifteen minutes, stirring constantly. Then remove from the fire and let it stand in a bowl or pan (not copper) covered, until it becomes lukewarm. Then strain through a fine sieve, pressing the liquor well out of it. Add half a pound of sugar to each quart of juice and white of one egg. Stir well together, and freeze.

A GRANITO, OR SEMI-ICE.

Make a very rich lemonade as follows: Express the juice from six lemons and add to it the grated rind of two lemons and one and a half pounds sugar. Upon these pour two quarts *boiling* water, and let it stand covered for an hour. Strain and freeze. Do not use the dasher in freezing these ices, as they would be too smooth. The peculiarity of granitos is that the ice should be in small grains or granules. They should, therefore, be made by simply turning the freezer around with your hand (without the crank), and as

the ice forms on the side of the freezer cut it down with a knife and mix into the center. Proceed in this way until it is about half frozen, then serve in glasses. This can be made by using any rich water ice.

ROMAN PUNCH.

One quart water, one pound sugar, juice of three lemons. Flavor with Old Jamaica rum. Freeze as any water ice, and mould in melon shape. Flavor well with rum, but not too much, as in that case it will not freeze properly. This is also made by using several kinds of liquors, and making it so strong that it will only partially freeze. Serve in glasses, between courses.

GRANITOS, OR SEMI-ICES.

These are ices half frozen, and are served in glasses, to be drank or eaten with a spoon. They are very refreshing, especially during the summer months. They may also be made by filling the glass half full of any sherbet or water ice, and filling the glass with cold water.

FROZEN PUNCH A LA MONTROSE.

Place in a freezer, imbedded in ice and salt, one quart cherry water ice, a bottle of Moselle wine, one

gill kirschenwasser, and half a gill noyeau. Work and freeze together. When frozen, add the beaten whites of three eggs, with three ounces sugar beaten in. Serve in colored glasses, or in small fluted paper cases set on a fine china plate.

ITALIAN TUTTI-FRUTTI ICE.

Make three quarts lemon water ice, rich of the fruit and very sweet. Now take about one pound French fruit cut into small pieces, and pour over it a glass or two of maraschino, and let it soak an hour or so. Then add to the frozen lemon ice. Mix thoroughly, and freeze a while longer. Then mould as any water ice. The fruits should be in equal proportions, and well mixed, so as to properly distribute the different colors.

FROZEN COFFEE.

Take two quarts clear water, bring it to a boil, then add half a pound best Old Government Java coffee. Stir well, and set aside to infuse. Stir occasionally at first, then let it settle. Strain through a fine cloth and add water enough to make two quarts. Add to it one pound sugar and the whites of two eggs beaten stiff. Freeze to a softish mixture and serve in tall glasses. A little vanilla improves it; also half a pint of cream

may be added before freezing. These are matters of taste.

CAFE DU LEVANT.

Make a strong decoction of coffee, with half a pound of Mocha, Java, and Maracaibo coffee mixed, and two quarts boiling water. When thoroughly settled, strain through a muslin cloth, and add enough water to make two quarts, and twelve ounces sugar. Freeze as any ice. Pack into a brick mould when frozen. When ready for the table, turn it out and with a knife cut into thin slices. Place each slice on a plate and pour over each portion the following

SAUCE :

Take one quart rich cream, half a pound fine sugar, one egg, and a little vanilla, and bring all to a boil, but do not let it boil up. Then strain, and add to it one fourth ounce dissolved gelatine. Make very cold, and it is ready.

FROZEN STRAWBERRIES AND OTHER FRUITS.

Take a quantity of ripe strawberries, hull them and wash free from sand. Partially mash them, and to each quart of pulp so obtained add half a pound of sugar, half a pint of water, and the juice of one orange.

Mix all together and freeze as any ice. Raspberries, mulberries, gooseberries, cherries, apricots, pears, peaches, pineapples, etc., may be treated in like manner.

FROZEN PUDDINGS AND FANCY ICE CREAMS.

FROZEN PUDDING (THE ORIGINAL).

One quart cream, yolks of six eggs, half a pound of sugar. Put the cream on the fire and let it come to a boil. Beat the eggs and sugar together, and add the cream gradually. Return to the fire, and stir constantly until it thickens. Strain, and when cold freeze as French ice cream. Now beat up one pint rich cream and add to the frozen cream. Have half a pound of French fruits of various kinds, cut small and soaked in Jamaica rum. Add to the mixture. Mix well. Mould as other creams, in melon form. Serve with a sauce of whipped cream, sweetened.

ICE A LA MONTROSE.

Make one pint peach water ice, and freeze in usual manner; also some hazelnut ice cream as follows: Pound twelve ounces shelled hazelnuts with a little milk to a smooth paste, dilute it with one quart cream, and strain through a sieve. Add to it twelve ounces

sugar, and freeze it very stiff. Beat the whites of two eggs very stiff, with two ounces powdered sugar. Whip one pint of cream very stiff. Add the eggs and sugar and the whipped cream to the ice cream. Mix well. Take a melon mould and line it with the peach ice, making a shell or coating. Fill the centre with the hazelnut cream. Cover the mould, and imbed in ice and salt until ready for use.

These fancy ice creams all have French ice cream as a basis, except where otherwise mentioned.

VICTORIA CREAM.

Take a melon mould and line it with Roman punch about an inch thick, making a coating or shell. Then put in a layer of frozen pudding in the same way. Fill the centre with whipped cream, flavored with vanilla and sweetened. Place on the cover with paper between, and imbed in ice and salt. Turn out as other creams.

MACEDOINE OF FRUIT.

Line a melon mould in the usual way with a layer of lemon ice cream. Then sprinkle with finely cut French fruit. Put in a layer of coffee ice cream, then another layer of fruit. Fill center with whipped

cream. Imbed in ice and salt. Turn out as other creams.

CAFÉ PAFÉ.

Line a melon mould with very rich coffee ice cream about an inch thick. Fill with whipped cream, sweetened and flavored with vanilla. Imbed in ice and salt.

BON GLACÉ.

Line a melon mould with raspberry ice, in usual way. Fill with whipped cream, flavored and sweetened. Imbed in ice and salt for a few hours. Turn out as other creams.

ORANGE BOMBA.

Line melon moulds with orange ice. Fill center with whipped cream. Imbed in ice and salt.

PEACH BOMBA.

Same as above, using peach ice cream instead of orange ice.

A variety of these bombas may be made in this manner. The outside should be water ice in most cases, and filled with whipped cream flavored directly opposite to the ice.

SULTANA ROLL.

This is made in an elliptical-shaped mould, made for the purpose. It can be obtained at any confectioners' supply house. This mould is tin, and is made in two pieces hinged in the center. Fill each side exactly alike. First put in a layer of pistachio ice cream. Sprinkle all over with sultana raisins that have been soaked in claret. Now put in a layer of vanilla ice cream and more sultanas. Fill center with whipped cream, and put the two sides together and lock the mould. Imbed in ice and salt. When ready to use it, turn it out in the usual way. Send to table with a sauce made by dissolving enough granulated sugar in claret to make a syrup.

TUTTI FRUTTI ICE CREAM.

Make three quarts French ice cream. Flavor to taste with an infusion of one ounce dried elder flowers and half a pint boiling water. Boil the flowers three or four minutes, cover and let it cool. Strain, and use it for flavoring the cream. After the cream is frozen, work into it about one pound French fruit, cut into small pieces. You can use orange, vanilla, or lemon ice cream for this, instead of elder flowers. These, however, give such an excellent flavor to the

cream, not unlike that of Muscat grapes, that it will fully repay you for the extra trouble it takes to secure it.

ROCKY MOUNTAIN FROST.

Take two quarts fresh butter-milk, one pound pulverized sugar, and the grated rind of one lemon. Place on the fire, and stir until the sugar is dissolved. Strain in your freezer, and freeze in the usual manner.

ICE CREAM SANDWICHES.

Cut into thin slices a pound cake or rich sponge cake, then spread them quickly with any kind of ice cream. Put the slices together. You may use two kinds of cream on each sandwich if you choose. Arrange on a dish and serve at once, or they may be served singly on tea plates. If the latter way, a small rose or some other flower may be laid on each sandwich.

BOMBA, A LA CHANTILLY.

Line a melon mould with strawberry water ice an inch thick, and fill the inside with whipped cream flavored with vanilla. Imbed in ice and salt. Turn out as other creams.

PLOMBIERE CREAM.

One quart cream, yolks of ten eggs, six ounces Heide's almond paste, one pound powdered sugar, six ounces apricot or peach marmalade, one pint of cream, whipped very stiff, and seven whites of eggs, beaten stiff with three ounces of powdered sugar.

Mix the cream, almond paste, and sugar, yolks of eggs, and the marmalade thinned down with a little milk. Stir all together on the fire until it begins to thicken, then remove from fire and continue to stir for five minutes longer. Now press through a sieve and pour into the freezer. Freeze pretty stiff, stirring slowly, and then work in the whites of eggs and sugar and the whipped cream. Freeze a little longer, and then mould as other creams or pile up in a rock and serve.

NESSELRODE PUDDING.

Take enough large chestnuts to make half a pound of the kernels, and boil them in water. Take off the outside shell and the inner skin, and pound the nuts very finely in a mortar. Add this paste to about three quarts of rich French ice cream after freezing. Mix well into it, and add, and also mix in well, about one half gill maraschino, and one pound of preserved pineapple, cherries, and apricots, cut small. Put into

melon moulds, and when ready to serve, turn out on a platter and garnish with macaroons.

FRAPPÉES.

These are half frozen, rich creams and are served in glasses. The proper way to serve them, at a party or reception, is to pour into a punch bowl and serve in glasses with the ladle.

Freeze French ice cream very hard. Take out of the ice and salt, and mix enough whipped cream with it to bring it to the consistency of half frozen ice cream. Then pack in ice again, using no salt for the second packing. Flavor as you please, with orange, coffee, chocolate, strawberry, etc. When ready to serve, mix it up well.

BISQUIT TORTONI.

Two quarts cream, twelve ounces sugar, yolks of eight eggs, four ounces dried sponge cake reduced to a powder, vanilla. Mix the sugar, eggs, cream, and vanilla together. Place on the fire, and stir until it thickens. Then strain and freeze. Then work in the sponge cake powder. Mould as other creams.

ICED PUDDINGS.

CUSTARD FOR ICED PUDDINGS.

One quart milk, yolks of twelve eggs, sugar to taste, flavor with lemon. Place all on fire, and stir until it thickens. This is the foundation for the following receipts for said ice puddings. Where cream is used, it should be whipped before adding.

ICED PUDDING WITH FRUIT.

Make a custard as above, add to it one pint cream, (whipped), a wineglassful of sherry wine and juice of half a lemon. Freeze, and work into it half a pound black and white grapes, two oranges, peeled and cut into slices, and four ounces fresh cherries, stoned. Freeze again and mould.

RICE ICED PUDDING.

Make a custard as above, and add to it four ounces rice which has been boiled in milk. Add to it two wineglasses maraschino, and freeze and mould.

ORANGE PUDDING, EN SURPRISE.

Cut a dozen oranges neatly in half. Scoop out the pulp, which add to the above custard and freeze. Now fill each half of the oranges with this mixture, join together and smooth off the joint with a knife. Place in a freezer imbedded in ice and salt and let them remain until ready for use. Serve on a dish as plain oranges.

VANILLA ICED PUDDING.

Make the usual custard, flavor highly with vanilla, and add to it half a pint cream, whipped, and a wine-glass of brandy. Freeze and mould.

GINGER ICED PUDDING.

Mix one tablespoonful extract of ginger with the custard, add half pint whipped cream, and freeze and serve.

LIQUER ICED PUDDING.

Make the usual custard. Add half a pint whipped cream, two wineglasses of maraschino, and the same of noyeau and curaoa. Freeze and serve. In making the custard use only two ounces sugar.

FROZEN PLUM PUDDING.

Make a custard as for any iced pudding; add to it half a pound of fine bread crumbs or sponge cake crumbs, and freeze it. When nearly frozen add to it half a gill of Old Jamaica rum, and one gill of brandy. Work in well. Now remove the dasher, and work in with a wooden spatula half a pound seeded raisins, half a pound currants, four ounces citron sliced thin, two ounces almonds, blanched and sliced fine, half a grated nutmeg, and a pinch of ground cloves. Line a mould with lady fingers, as for Charlotte Russe, and fill the center with this mixture. Imbed in ice and salt. Turn out as other creams, and serve with the following

SAUCE :

Add to half drawn or plain melted butter, half a gill of brandy, half a gill Jamaica rum, and the grated rind of one lemon and powdered sugar to taste.

ICED PUDDING.

Take a stale sponge cake, baked in a Turk's head mould. Cut out the middle of the cake within an inch of the outside crust. When ready to use it, fill with a maraschino iced pudding and turn on a dish. Wet

the exterior of the cake with maraschino diluted with sherry and lemon juice.

CHOCOLATE MOUSSÉ.

Take one quart cream and whip very stiff, and add to it four ounces chocolate melted with a little cream and sugar. Let this stand an hour, and then skim off the top. Put this into a freezer and imbed in ice and salt. Let this stand without turning for six or seven hours. Then serve in glasses or small fancy paper cases. Before putting into the freezer, sweeten the cream to taste, and add a little vanilla.

FILLED LEMONS AND ORANGES.

Cut a dozen nice, bright lemons neatly in half. Remove the pulp, and with this make a lemon water ice. Now fill each half a lemon with the ice, and place together, smoothing the joint with a knife. Place in a freezer imbedded in ice and salt until ready to use them. Serve as plain lemons. Oranges can be served the same way, making orange water ice from the pulp. They may be varied by cutting the orange in basket shape, by cutting a small section out of each side of the orange and half way through. Leave the intervening piece for a handle. Fill with

the orange water ice and tie a small bow of bright ribbon on each handle.

CHARLOTTE RUSSE.

Take one quart of cream and whip very stiff. Let it stand an hour. Now skim off the top and whip well. Flavor with vanilla, and sweeten to taste. Line your moulds or glasses with lady fingers or thin sheets of sponge cake, and fill with the mixture.

If you use a tin mould, line carefully on bottom and sides, and when ready to use it turn out on a platter.

ANOTHER CHARLOTTE RUSSE.

Soak one ounce gelatine in cold water for an hour. Then dissolve it by heat. Whip one quart rich cream very stiff. Add to it half a pound fine sugar, and flavor with vanilla. Now strain in the gelatine and mix well. Finish as above.

STILL ANOTHER CHARLOTTE RUSSE.

Half a pint milk, half an ounce gelatine, place on fire and dissolve. Add four ounces sugar, stirred with the yolks of two eggs, and flavor with vanilla and a little brandy. Now add one pint cream whipped stiff. Line mould with lady fingers or thin sheets of sponge cake.

A FEW NICE DESSERT DISHES.

CREAMED STRAWBERRIES.

Carefully pick and hull the berries, and put a layer of them about two inches thick in a glass dish. Cover these plentifully with pulverized sugar, then add another layer of berries and more sugar, and so continue until all are used. Then squeeze the juice of two oranges over the whole, or the juice of a pineapple instead of the oranges, and lay on top of all some small pieces of ice.

SPANISH CUSTARDS.

Peel off the thin yellow rind of two or three fine oranges and boil it until quite soft, then pound it into a paste in the mortar. Express the juice of the oranges in it, removing the seeds. Add a wineglass of brandy, half a pound of sugar, and the yolks of eight eggs. Then by degrees add one quart of boiling hot cream or milk, and stir all well together until nearly cold. Then pour the mixture into small custard cups and place in a pan of water. Place in the oven, and let them remain until firm.

STRAWBERRY CREAM.

Dissolve one ounce gelatine in a gill of cold water. Mash one quart of strawberries to a smooth pulp. Then take one quart cream and twelve ounces sugar. Place on the fire and bring to the boiling point, stirring continually. Now add the gelatine and berries. When partly cold, fill into high glasses, and top off each one with a little whipped cream. Place a large strawberry on top.

PISTACHIO CREAM.

Blanch half a pound pistachio nuts, and pound them to a smooth paste in a mortar with a little brandy. Then put the paste in a saucepan with a pint of rich cream, four ounces powdered sugar, and the yolks of three eggs. Stir the mixture over the fire until it thickens, and then pour into glasses. When cold, strew some chopped pistachio nuts over the tops of each.

TRIFLES.

Take half a pound sponge drops, and half a pound of macaroons. Saturate them well with Madeira wine or sherry, and lay half of them in a glass dish, and pour over them a custard made of one pint milk or

cream and four eggs, sweetened to taste and flavored with vanilla. Then put on the rest of the cakes, and place over all one quart of cream, whipped, sweetened and flavored with vanilla.

ANGEL'S FOOD.

Take any number of sweet oranges and peel them, carefully removing every particle of the underlying white pith. Now cut crosswise into thin slices, carefully removing the seeds. Place a layer of them in a glass dish. Cover with a layer of fine sugar, then another layer of oranges, and more sugar. Continue until all is used, then pile over the top grated coconut, over which sprinkle some fine sugar.

BLANC MANGE.

Soak one and one half ounces gelatine in one pint of water for two hours to soften. Bring one quart of cream and ten ounces sugar to a boil, and add the gelatine. Strain through a sieve and flavor with vanilla, rose, lemon, almond, or orange. If you use rose, add a few drops of carmine. Pour out into jelly moulds. When cold, turn out as any jelly.

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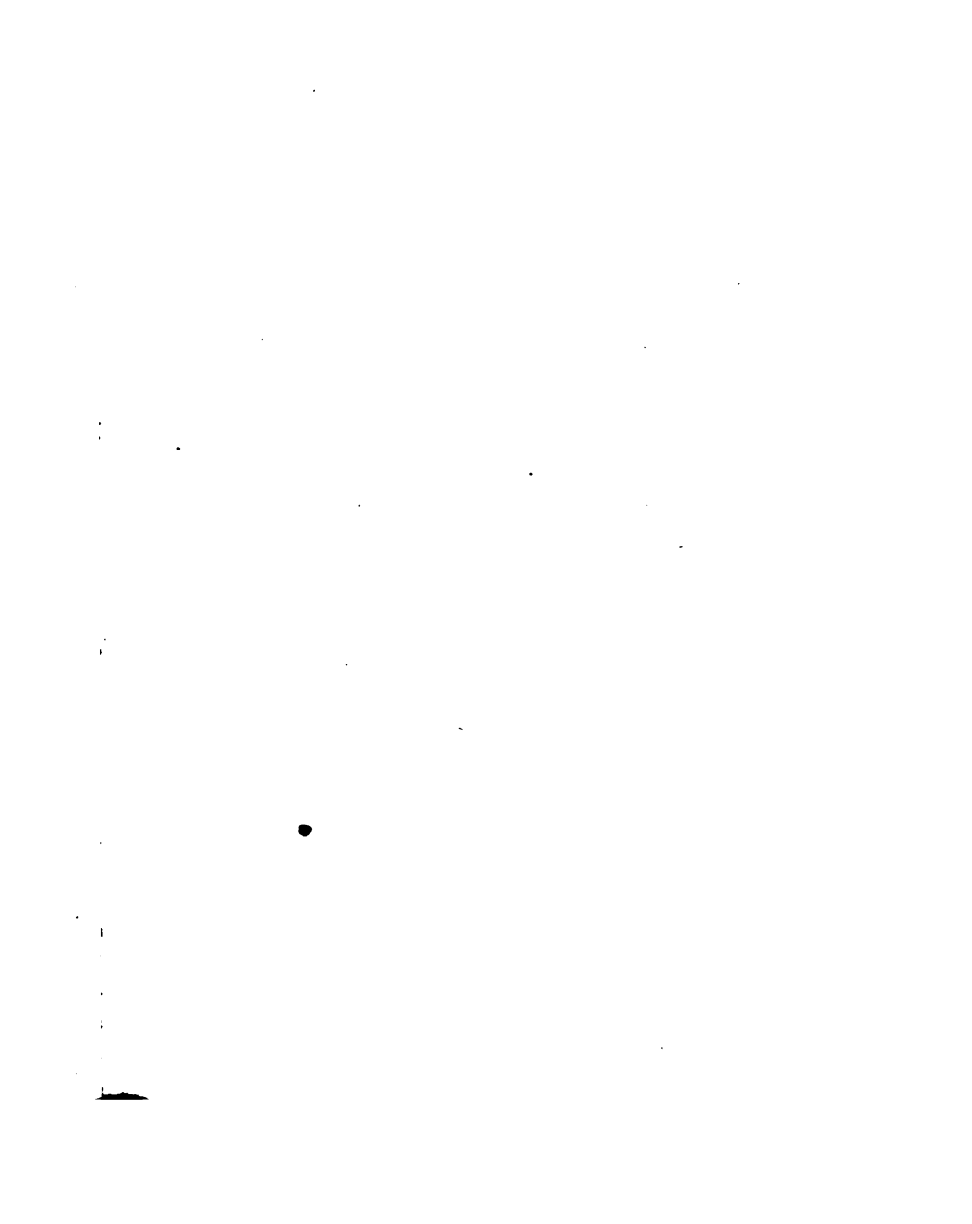
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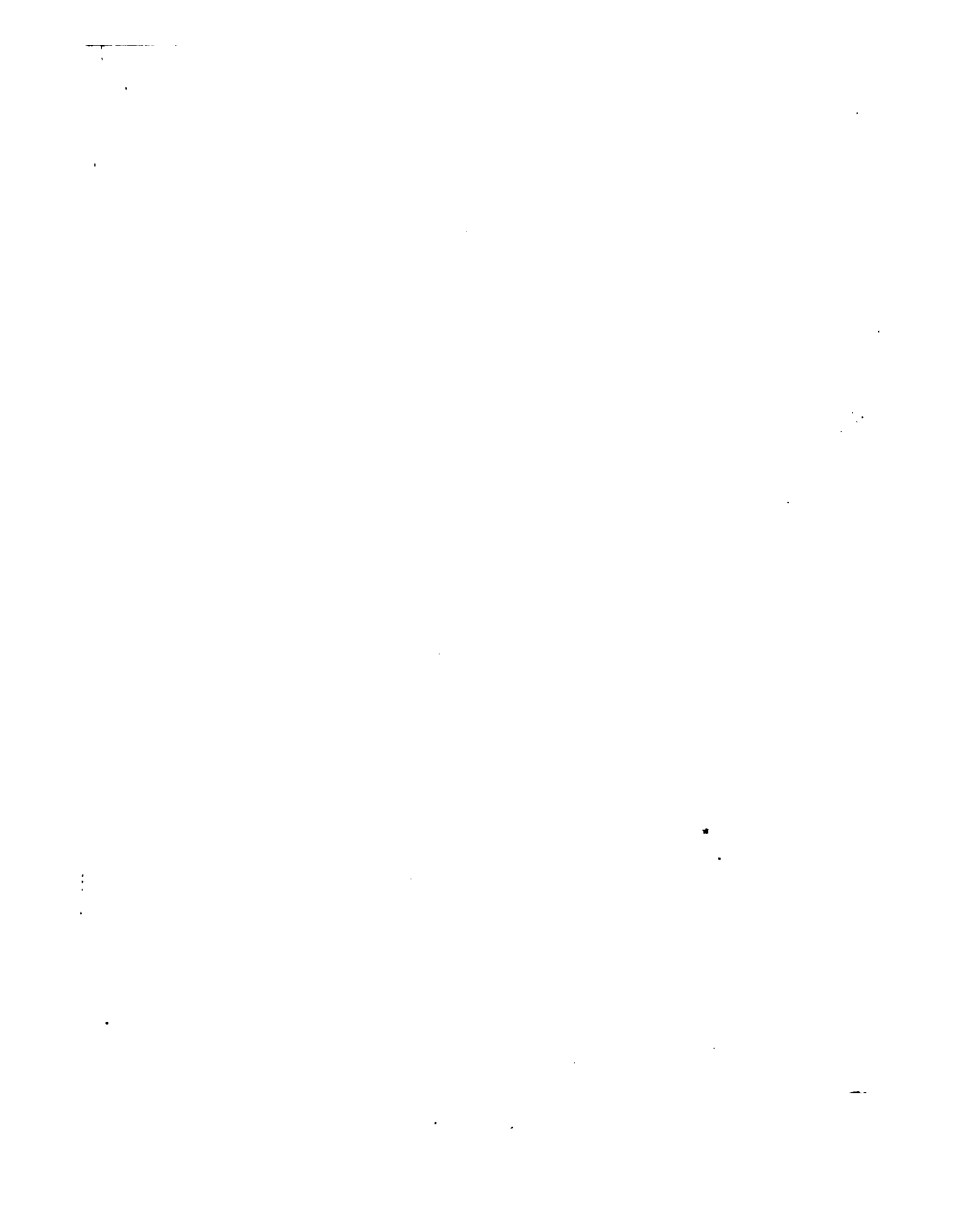
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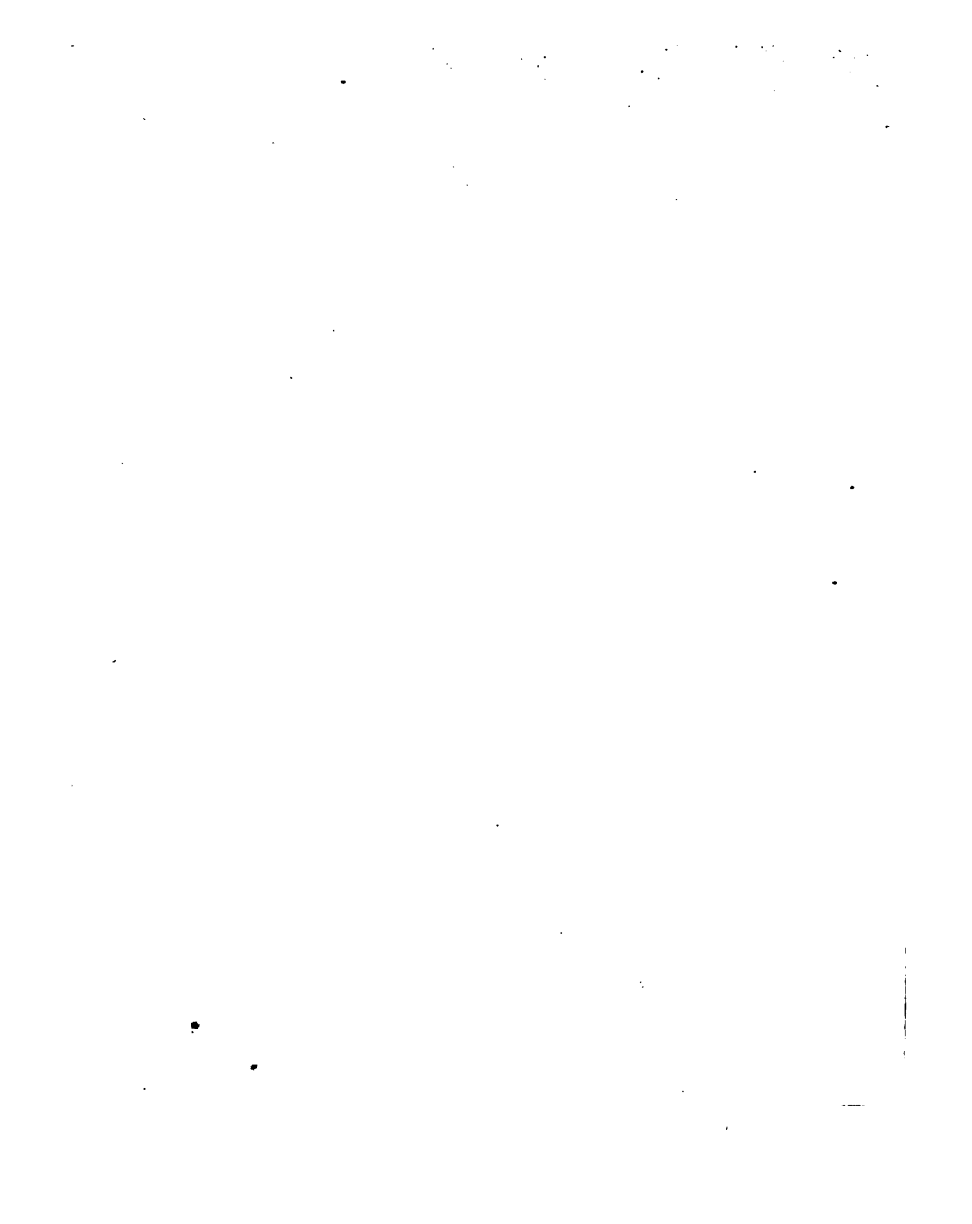


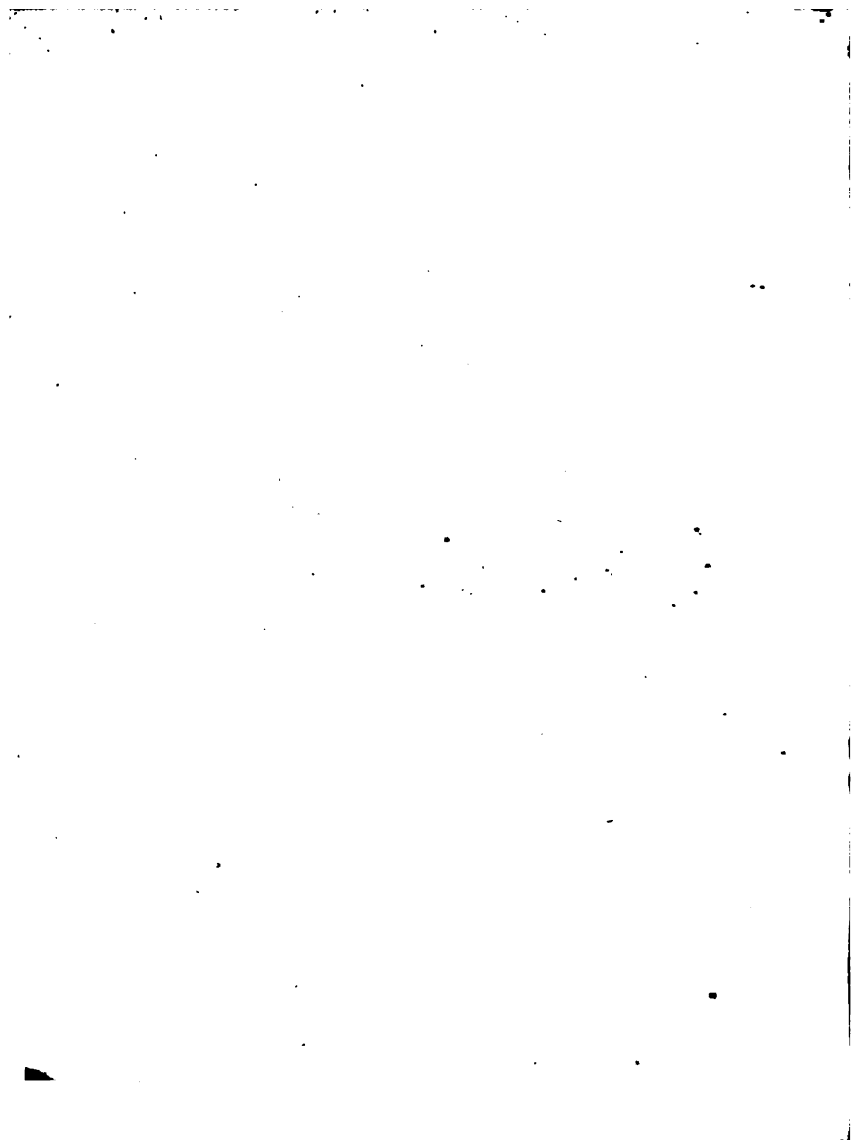


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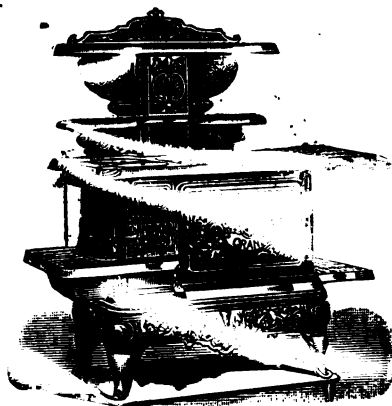




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